

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Crème Cake Base Mix	2½ lb	5 lb
Cold Water	2 cups (1 lb)	4 cups (2 lb)
Orange Zest, fresh	2 Tbsp	1/4 cup
Orange Extract	1 tsp	2 tsp
VANILLA GLAZE		
Powdered Sugar	1 cup (4 oz)	2 cups (8 oz)
Vanilla Extract	1 tsp	2 tsp
Water	2 Tbsp	1/4 cup



MINI BUNDT CAKES

1. Use a mixer with paddle attachment.
2. Add Crème Cake Base Mix, water, orange zest and orange extract into mixing bowl.
3. Blend on low speed* for 1 minute.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on medium speed** for 3 minutes.
6. Using a pastry bag, fill cavities in greased mini Bundt pan.
7. Bake according to the table below.

VANILLA GLAZE

1. Mix all ingredients together.
2. Drizzle glaze over cooled Bundt cakes.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Mini Bundt Pan	0.75 oz	300°F 12 - 15 minutes	350°F 18 - 20 minutes	146

042723-TJ

Baking time may vary depending on the oven and oven load.