

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" White Cake Mix	2½ lb	5 lb
Cocoa Powder	1/3 cup (1.2 oz)	2/3 cup (2.4 oz)
Red Food Coloring	1 Tbsp	2 Tbsp
Cold Water	3¼ cups (26 oz)	6½ cups (52 oz)
Cream Cheese Frosting	Recommended	Recommended



1. Use a mixer with paddle attachment.
2. Add White Cake Mix and cocoa powder into mixing bowl.
3. Blend on low speed* for 30 seconds.
4. Pour half of the total cold water and red food coloring into the mixing bowl.
5. Blend on low speed* for 1 more minute.
6. Blend on medium speed** for 2 minutes.
7. Blend on low speed* and gradually add remaining cold water to mixing bowl.
8. Stop mixer. Scrape bowl and paddle.
9. Blend on low speed* for 2 more minutes.
10. Scale into greased or paper-lined pan.
11. Bake according to table below.
12. Let cool, then frost.

* **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
Standard muffin	#20 scoop (1.7 oz)	300°F 18 - 22 minutes	350°F 24 - 28 minutes	79
8" round pan	16 oz	300°F 22 - 26 minutes	350°F 28 - 32 minutes	8
Full sheet pan	8½ lb	300°F 26 - 30 minutes	350°F 32 - 36 minutes	1

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