

| INGREDIENTS                 | 2½ LB BATCH          | 5 LB BATCH           |
|-----------------------------|----------------------|----------------------|
| “JIFFY” Crème Cake Base Mix | 2½ lb                | 5 lb                 |
| Cold Water                  | 2 cups (16 oz)       | 4 cups (1 quart)     |
| Strawberry Topping          | 2¼ cups (1 lb 2¼ oz) | 4½ cups (2 lb 4½ oz) |
| STRAWBERRY GLAZE            |                      |                      |
| White Chocolate Chips       | 3½ cups (1 lb 5 oz)  | 7 cups (2 lb 10 oz)  |
| Strawberry Preserves        | 2 Tbsp (1½ oz)       | ¼ cup (3 oz)         |
| Milk                        | 1 cup (8 oz)         | 2 cups (16 oz)       |
| CRUNCH COATING              |                      |                      |
| Unsalted Butter, melted     | ⅓ cup (3 oz)         | ⅔ cup (6 oz)         |
| Golden Sandwich Cookies     | 48 (1 lb 3 oz)       | 96 (2 lb 6 oz)       |
| Dehydrated Strawberries     | 2½ cups (2 oz)       | 5 cups (4 oz)        |
| Strawberry Gelatin Powder   | 2 Tbsp               | ¼ cup (1 oz)         |



## BARS

1. Use a mixer with paddle attachment.
2. Pour cold water into mixing bowl. Add Crème Cake Base Mix.
3. Blend on low speed\* for 1 minute.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on medium speed\*\* for 3 minutes.
6. Pipe batter into cavities of greased molds.
7. Pipe strawberry topping down into the center of the batter.
8. Bake according to the table below.

## STRAWBERRY GLAZE

1. Add white chocolate chips and strawberry preserves to bowl.
2. In a saucepan, bring milk to a simmer and pour over chocolate and strawberry preserves.
3. Let sit for 3 - 5 minutes. Whisk to combine.

## CRUNCH COATING

1. Add all ingredients to food processor. Pulse until mixture is finely ground.

## TO ASSEMBLE

1. Insert popsicle sticks into bars.
2. Coat with thin layer of strawberry glaze. Roll or press on crunch coating.
3. Place finished bars on parchment lined tray in the fridge or freezer. Serve cold.

\* **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 |
|-------------------------------------|--|--------------------------|--------------------------|------------------|
| 1" x 3"<br>Silicone rectangle molds | Batter 0.75 oz<br>Strawberry Topping 0.25 oz | 300°F<br>15 - 17 minutes | 350°F<br>18 - 20 minutes | 146              |

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