

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Crème Cake Base Mix	2½ lb	5 lb
Cocoa Powder	1 cup (4 oz)	2 cups (8 oz)
Cold Water	2¾ cups (22 oz)	5½ cups (44 oz)
MOCHA BUTTERCREAM		
Butter, softened	1½ cups (12 oz)	3 cups (24 oz)
Cocoa Powder, sifted	1 cup (3 oz)	2 cups (6 oz)
Powdered Sugar	5 cups (20 oz)	10 cups (40 oz)
Milk	1/2 cup (4 oz)	1 cup (8 oz)
Vanilla Extract	2 tsp	4 tsp
Coffee Emulsion	2 Tbsp	4 Tbsp



SHELLS

1. Use a mixer with paddle attachment.
2. Add Crème Cake Base Mix and cocoa powder into mixing bowl.
3. Blend on low speed* for 1 minute.
4. Pour cold water into mixing bowl.
5. Blend on low speed* for 1 more minute.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on medium speed** for 3 minutes.

8. Scale batter 1" apart onto greased or paper-lined pan.
9. Bake according to the table below. Allow shells to cool.

MOCHA BUTTERCREAM

1. Use a mixer with paddle attachment. Beat butter on medium speed** until creamy.
2. Add remaining ingredients and beat on low speed* for 1 minute.
3. Stop mixer. Scrape bowl and paddle.
4. Blend on medium speed** for 2 minutes, or until smooth.

BUILDING WHOOPIE PIES

1. Scoop the buttercream onto the flat side of half of the shells. Top with a second shell to form a sandwich.

* **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.

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Batter #60 scoop (0.5 oz)	275°F	325°F	129
Buttercream #60 scoop (0.5 oz)	6 - 10 minutes	11 - 15 minutes	Sandwiches