

## CHOCOLATE WHOOPIE PIES

Crème Cake Base Mix

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)		
Vanilla Buttercream	33 oz	65 oz	



## **SHELLS**

- 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.
- 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.

## **BUILDING WHOOPIE PIES**

1. Scoop the buttercream onto the flat side of half of the shells. Top buttercream 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	STANDARD	YIELD 5 LB
	OVEN	OVEN	BATCH
Batter #60 scoop (0.5 oz) Buttercream #60 scoop (0.5 oz)	275°F	325°F	129
	6 - 10 minutes	11 - 15 minutes	Sandwiches

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

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