

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Crème Cake Base Mix	2½ lb	5 lb
Cold Water	1½ cups (12 oz)	3 cups (1½ lb)
Pumpkin Purée	1⅓ cups (11 oz)	2¾ cups (1 lb 6 oz)
Pumpkin Pie Spice, ground	3 Tbsp	6 Tbsp
Optional: Coarse Sanding Sugar		



1. Use a mixer with paddle attachment.
2. Pour half of the total cold water into mixing bowl. Add Crème Cake Base Mix, pumpkin purée and pumpkin pie spice.
3. Blend on low speed* for 1 minute.
4. Blend on low speed* and gradually add remaining cold water to the mixing bowl.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on medium speed** for 3 minutes.
7. Scale into greased or paper-lined pan.
8. **Optional:** Lightly sprinkle with coarse sanding sugar.
9. Bake according to table below:

* **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 (1.5 oz)	300°F 17 - 21 minutes	350°F 20 - 25 minutes	84
8½" x 4½" Loaf pan	1½ lb	300°F 50 - 55 minutes	350°F 55 - 60 minutes	5
8½" Bundt pan	2½ lb	300°F 50 - 55 minutes	350°F 55 - 60 minutes	3

011620-CK

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