

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream 4" Pancakes	18*	36*
Brewed Coffee, strong, cold	2 cups (16 oz)	4 cups (32 oz)
FILLING		
Heavy Cream	1½ cups (12 oz)	3 cups (24 oz)
Granulated Sugar	1/3 cup (2⅓ oz)	2/3 cup (4⅓ oz)
Mascarpone Cheese	1 cup (8 oz)	2 cups (16 oz)
Espresso Concentrate	1½ tsp	1 Tbsp
Orange Extract	1/4 tsp	1/2 tsp
Garnish: Cocoa Powder		



FILLING

1. Use a mixer with wire whip attachment.
2. Add heavy cream and granulated sugar into mixing bowl. Blend on high speed** for one minute, or until stiff peaks form. Stop mixer. Scrape bowl and wire whip.
3. Add mascarpone, espresso concentrate and orange extract into mixing bowl. Blend on medium speed*** for one minute. Set aside.

ASSEMBLY

1. Using a fork, poke holes into each pancake.
2. Dip half of the pancakes into the brewed coffee, shingling them into a single layer on the bottom of the hotel pan as you go. Evenly spread half of the filling over pancakes.
3. Dip remaining pancakes into the cold, brewed coffee, shingling them on top of the filling as you go.
4. Evenly spread remaining filling over pancakes.

5. Cover and refrigerate for at least 6 hours or overnight.
6. Using a fine mesh strainer, generously dust the top with cocoa powder before cutting and serving.

* One 5lb batch of "JIFFY" Sweet Cream Pancake & Waffle Mix will make Ninety-five 4" pancakes.

** **High speed** is 3rd speed on a 3-speed mixer or 4th 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	YIELD 5 LB BATCH
Half Hotel Pan	3.4 lb	2

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