

## INGREDIENTS

	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Milk, 2% or Whole	4½ cups (2 lb 4 oz)	2¼ qts (4 lb 8 oz)
Sour Cream	1 cup (8 oz)	2 cups (16 oz)

## FILLING

Light Brown Sugar, packed	2 cups (15 oz)	4 cups (30 oz)
Cinnamon, ground	3 Tbsp	6 Tbsp
Cocoa Powder	2 tsp	4 tsp

## STREUSEL TOPPING

Granulated Sugar	1 cup (7 oz)	2 cups (14 oz)
All-Purpose Flour	1 cup (4.25 oz)	2 cups (8.5 oz)
Salt	¼ tsp	½ tsp
Cinnamon, ground	1 Tbsp	2 Tbsp
Unsalted Butter, melted	6 Tbsp (3 oz)	¾ cup (6 oz)



## COFFEE CAKE

1. Use a mixer with paddle attachment.
2. Pour milk into mixing bowl. Add sour cream and Sweet Cream Pancake and Waffle Mix.
3. Blend on low speed\* for one minute.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed\* for 1 more minute.
6. Set aside while preparing filling and streusel topping.

## FILLING

1. In a medium sized bowl, add brown sugar, cinnamon, and cocoa powder.
2. Whisk to combine. Set aside.

## STREUSEL TOPPING

1. In a medium sized bowl, add sugar, flour, salt, cinnamon, and butter.
2. Combine using a rubber spatula or fork. Set aside.

## ASSEMBLY

1. Scale 20 oz of batter into a lightly greased hotel pan.
2. Sprinkle 7.5 oz of the filling mixture evenly over the batter.

3. Cover the filling layer with remaining 20 oz of batter. Use an offset spatula to ensure the filling layer is evenly covered.
4. Using a toothpick or knife, gently swirl the top layer of batter into the filling mixture.
5. Sprinkle 7 oz of the streusel topping evenly over the top layer of batter.
6. Bake according to the table below:

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half hotel pan	Batter 40 oz (divided) Filling 7.5 oz Topping 7 oz	350°F 20 - 25 minutes	375°F 25 - 30 minutes	4