

INGREDIENTS

	2½ LB BATCH	5 LB BATCH
"JIFFY" Crème Cake Base Mix	2½ lb	5 lb
Water	2½ cups (20 oz)	1¼ qts (2 lb 8 oz)
Egg Yolks	6 (3 oz)	12 (6 oz)
Egg Whites	6 (6 oz)	12 (12 oz)

MILK SOAK

Milk	2¼ cups (18 oz)	4½ cups (2 lb 4 oz)
Sweetened Condensed Milk	4½ cups (3 lb 2 oz)	9 cups (6 lb 3 oz)
Evaporated Milk	5 cups (2 lb 8 oz)	10 cups (5 lb)
Vanilla Extract	1 Tbsp	2 Tbsp

GARNISH

Whipped Cream	As needed	As needed
Cinnamon, ground	As needed	As needed



CAKE

1. Use a mixer with paddle attachment.
2. Pour water into mixing bowl. Add Crème Cake Base Mix and egg yolks.
3. Blend on medium speed* for 2 minutes.
4. Stop mixer. Scrape bowl and paddle. Set aside.
5. Use a mixer with wire whip attachment. Pour egg whites into mixing bowl.
6. Blend on high speed** for 2 minutes.

7. Gently fold whipped egg whites into cake mixture. Do not overmix.
8. Scale batter into ungreased ramekins and bake according to table below.

MILK SOAK

1. In a bowl, combine milk, sweetened condensed milk, evaporated milk, and vanilla extract.
2. Whisk until combined.

ASSEMBLY

1. Once cakes have cooled, prick the surface with a fork or paring knife.
2. Pour the milk soak over the cakes according to the table below.
3. Chill soaked cakes for 12 - 24 hours.
4. Top with whipped cream and cinnamon.

* **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

** **High speed** is 3rd speed on a 3-speed mixer or 4th speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
4 oz - 6 oz Ramekin	Batter #20 scoop (1 oz) Milk Soak 3 Tbsp (1.5 oz)	300°F 10 - 15 minutes	350°F 15 - 20 minutes	135

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