

CHOCOLATE SOUR CREAM CUPCAKES

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Devil's Food Cake Mix	5 lb	25 lb	50 lb
Water	1 qt (2 lb)	5 qts (10 lb)	20 lb
Sour Cream	2 cups (16 oz)	10 cups (5 lb)	20 cups (10 lb)
Mini Chocolate Chips	1 cup (6.25 oz)	5 cups (31.25 oz)	10 cups (3 lb 15 oz)

1. Use a mixer with paddle attachment.
2. Pour water into mixing bowl. Add sour cream and Devil's Food Cake Mix.
3. Blend on low speed* for 2 minutes.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 2 more minutes.
6. Add mini chocolate chips and blend on low speed* until blended (30 seconds).
7. Scale into greased or paper-lined pan.
8. 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 50 LB BATCH
Standard muffin	#24 scoop (1.6 oz)	300°F 13 - 17 minutes	350°F 16 - 20 minutes	822

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

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