"JIFFY"
COMPLETE BAKING MIXES

CHOCOLATE CRUNCH CAKE

Devil's Food Cake Mix

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Devil's Food Cake Mix	2½ lb	5 lb
Cold Water	2½ cups (20 oz)	1¼ qts (2 lb 8 oz)
Eggs	2 (3.5 oz)	4 (7 oz)
CHOCOLATE FROSTING		
Unsalted Butter, melted	1 cup (8 oz)	2 cups (16 oz)
Cocoa Powder	1⅓ cups (4 oz)	2⅔ cups (8 oz)
Powdered Sugar	6 cups (24 oz)	12 cups (3 lb)
Milk	2/3 cup (5 oz)	1⅓ cups (10 oz)
Vanilla Extract	2 tsp	4 tsp
CHOCOLATE CRUNCH COATING		
Unsalted Butter, melted	3 Tbsp (1.5 oz)	6 Tbsp (3 oz)
Chocolate Sandwich Cookies	24 (9.5 oz)	48 (19 oz)

STEP-BY-STEP INSTRUCTIONS ARE LOCATED ON THE NEXT PAGE.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Quarter sheet pan	**Cake Batter:** 1 lb 15 oz **Frosting:** 20 oz **Chocolate Crunch Coating:** 5.5 oz	300°F 23 - 28 minutes	350°F 29 - 34 minutes	4
Half sheet pan	**Cake Batter:** 3 lb 14 oz **Frosting:** 2 lb 8 oz **Chocolate Crunch Coating:** 11 oz	300°F 25 - 30 minutes	350°F 31 - 36 minutes	2
Full sheet pan	**Cake Batter:** 7 lb 12 oz **Frosting:** 5 lb **Chocolate Crunch Coating:** 22 oz	300°F 27 - 32 minutes	350°F 33 - 38 minutes	1

031825-EH

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

JIFFY®
COMPLETE BAKING MIXES

CHOCOLATE CRUNCH CAKE

Devil's Food Cake Mix

CAKE

1. Use a mixer with paddle attachment.
2. Pour half of total cold water into mixing bowl. Add Devil's Food Cake Mix and eggs.
3. Blend on low speed* for 30 seconds to incorporate, then on medium speed** for 2 minutes.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* and gradually add remaining cold water to bowl.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on low speed* for 2 more minutes.
8. Spread batter evenly into greased or paper-lined pans.
9. Bake according to the table below.

CHOCOLATE FROSTING

1. Use a mixer with paddle attachment.
2. Combine melted butter and cocoa powder and blend on medium speed** for 1 minute.
3. Stop mixer. Scrape bowl and paddle.
4. Blend on low speed* and alternate adding powdered sugar and milk to bowl.
5. Add vanilla extract. Blend on low speed* for 30 more seconds.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on high speed*** for 2 – 3 minutes.

CHOCOLATE CRUNCH COATING

1. Add all ingredients to food processor. Pulse until mixture is coarsely ground.

ASSEMBLY

1. Once cake has cooled, frost with chocolate frosting.
2. Top evenly with chocolate crunch coating. Press the crunch coating lightly into the frosting if needed.

* **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.

*** **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
Quarter sheet pan	**Cake Batter:** 1 lb 15 oz **Frosting:** 20 oz **Chocolate Crunch Coating:** 5.5 oz	300°F 23 - 28 minutes	350°F 29 - 34 minutes	4
Half sheet pan	**Cake Batter:** 3 lb 14 oz **Frosting:** 2 lb 8 oz **Chocolate Crunch Coating:** 11 oz	300°F 25 - 30 minutes	350°F 31 - 36 minutes	2
Full sheet pan	**Cake Batter:** 7 lb 12 oz **Frosting:** 5 lb **Chocolate Crunch Coating:** 22 oz	300°F 27 - 32 minutes	350°F 33 - 38 minutes	1

031825-EH

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