JIFFY®
COMPLETE BAKING MIXES

# STRAWBERRY CRUNCH CAKE

White Cake Mix

| INGREDIENTS | 2½ LB BATCH | 5 LB BATCH |
|---|---|---|
| "JIFFY" White Cake Mix | 2½ lb | 5 lb |
| Cold Water | 2¼ cups (18 oz) | 4½ cups (2 lb 4 oz) |
| Egg Whites | 2 (2.5 oz) | 4 (5 oz) |
| **WHITE CHOCOLATE GANACHE FROSTING** | | |
| White Chocolate Chips | 4 cups (24 oz) | 8 cups (3 lb) |
| Heavy Cream | 1⅓ cups (10.5 oz) | 2⅔ cups (21 oz) |
| Milk | 2 Tbsp | 1/4 cup (2 oz) |
| **STRAWBERRY CRUNCH COATING** | | |
| Unsalted Butter, melted | 3 Tbsp | 6 Tbsp (3 oz) |
| Golden Sandwich Cookies | 24 (9.5 oz) | 48 (19 oz) |
| Dehydrated Strawberries | 1¼ cups (1 oz) | 2½ cups (2 oz) |
| Strawberry Gelatin Powder | 1 Tbsp | 2 Tbsp |




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:** 30 oz<br>**Frosting:** 17 oz<br>**Strawberry Crunch Coating:** 6 oz | 300°F<br>23 - 28 minutes | 350°F<br>29 - 34 minutes | 4 |
| Half sheet pan | **Cake Batter:** 3 lb 11 oz<br>**Frosting:** 2 lb 3 oz<br>**Strawberry Crunch Coating:** 12 oz | 300°F<br>25 - 30 minutes | 350°F<br>31 - 36 minutes | 2 |
| Full sheet pan | **Cake Batter:** 7 lb 6 oz<br>**Frosting:** 4 lb 6 oz<br>**Strawberry Crunch Coating:** 24 oz | 300°F<br>27 - 32 minutes | 350°F<br>33 - 38 minutes | 1 |

031825-EH

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

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## CAKE

1. Use a mixer with paddle attachment.
2. Pour half of total cold water into mixing bowl. Add White Cake Mix and egg whites.
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.

## WHITE CHOCOLATE GANACHE FROSTING

1. Add white chocolate chips to a medium sized bowl.
2. Heat heavy cream in a small saucepan. Bring to a simmer, then pour over white chocolate chips.
3. Let sit for 5 minutes. Stir with a rubber spatula or whisk to combine.
4. Add ganache mixture to mixing bowl with wire whip attachment.
5. Blend on high speed*** for 3 - 5 minutes, or until soft peaks form. Mixing time may vary depending on cream temperature.
6. Add milk and whip to incorporate. If needed, add more milk to reach desired consistency.

## STRAWBERRY CRUNCH COATING

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

## ASSEMBLY

1. Once cake has cooled, frost with White Chocolate Frosting.
2. Top evenly with Strawberry Crunch Coating. Press the crunch coating lightly into the frosting if needed.

## PRO-TIP

If ganache is not forming soft peaks, refrigerate for 5-10 minutes, then continue to whip on high speed.

* **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.

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