| Card No.......................................................................................Card No. |  |  |  |
| :---: | :---: | :---: | :---: |
| G 00200 | Applesauce Cake | G 01003 | Lemon Cake (Yellow Mix) |
| G 00300 | Chocolate Macaroon Cake (Cake Mix) | G 01004 | Maple Nut Cake (Yellow Mix) |
| G 00400 | Chocolate Chip Fudge Frosting | G 01005 | Marble Cake (Mix) |
| G 00500 | Vanilla Frosting (Icing Mix, Vanilla, | G 01006 | Orange Cake (Yellow Mix) |
| Powdered) |  | G 01100 | Easy Chocolate Cake |
| G 00501 | Orange Frosting (Icing Mix, Vanilla, | G 01200 | Devil's Food Cake |
| Powdered) |  | G 01201 | Devil's Food Cake (Cake Mix) |
| G 00600 | Banana Cake (Cake Mix) | G 01202 | German Chocolate Cake (Mix) |
| G 00601 | Banana Cake (Banana Cake Mix) | G 01300 | Carrot Cake (Cake Mix) |
| G 00700 | Decorator's Frosting | G 01400 | Peanut Butter Cream Frosting |
| G 00800 | Florida Lemon Cake | G 01500 | Chocolate Fudge Frosting |
| G 00900 | Chocolate Frosting (Icing Mix, Chocolate | G 01600 | Strawberry Shortcake (Biscuit Mix) |
|  | Powdered) | G 01601 | Strawberry Shortcake (Cake Mix) |
| G 00901 | Choc Chip Frosting (Icing Mix, Chocolate | G 01700 | Gingerbread |
|  | Powdered) | G 01701 | Gingerbread (Gingerbread Cake Mix) |
| G 00902 | Choc Coconut Frost (Icing Mix, Chocolate | G 01800 | Caramel Frosting |
|  | Powdered) | G 01900 | Brown Sugar Frosting |
| G 00903 | Mocha Cream Frost (Icing Mix, Chocolate | G 02000 | Peanut Butter Crumb Cake |
|  | Powdered) | G 02001 | Peanut Butter Cake |
| G 01000 | Yellow Cake (Mix) | G 02100 | Pound Cake |
| G 01001 | Almond Cake (Yellow Mix) | G 02101 | Almond Pound Cake (Pound Cake Mix) |
| G 01002 | Black Walnut Cake (Yellow Mix) | G 02102 | Velvet Pound Cake (Yellow Cake Mix) |

Card No.

| G 02103 | Lemon Pound Cake (Pound Cake Mix) | G 02903 | Fruit Cocktail Upside Down Cake |
| :---: | :---: | :---: | :---: |
| G 02200 | Butter Cream Frosting | G 03000 | White Cake |
| G 02201 | Orange Butter Cream Frosting | G 03001 | White Cake (White Cake Mix) |
| G 02202 | Chocolate Butter Cream Frosting | G 03002 | Lemon Filled Cake (White Cake Mix) |
| G 02203 | Coconut Butter Cream Frosting | G 03003 | Raspberry Filled Cake (White Cake Mix) |
| G 02204 | Lemon Butter Cream Frosting | G 03004 | Strawberry Filled Cake (White Cake Mix) |
| G 02205 | Maple Butter Cream Frosting | G 03100 | Coconut Pecan Frosting |
| G 02206 | Mocha Butter Cream Frosting | G 03200 | Yellow Cake |
| G 02300 | Easy Vanilla Cake | G 03201 | Banana-Filled Layer Cake |
| G 02400 | Chocolate Glaze Frosting | G 03202 | Boston Cream Pie |
| G 02500 | Spice Cake | G 03203 | Marble Cake |
| G 02501 | Spice Cake (Yellow Cake Mix) | G 03204 | Coconut Cake |
| G 02600 | Cheese Cake | G 03206 | Dutch Apple Cake |
| G 02601 | Cheese Cake (Mix) | G 03207 | Filled Cake (Washington Pie) |
| G 02602 | Cheese Cake with Fruit Topping | G 03208 | Yellow Cake (Crumbs) |
| G 02603 | Cheese Cake Mix with Fruit Topping | G 03300 | Jelly Roll |
| G 02604 | Cheese Cake with Sour Cream Topping | G 03400 | Yellow Cupcakes Mix |
| G 02605 | Cheese Cake with Strawberries | G 03401 | Chocolate Cupcakes Mix |
| G 02700 | Cream Cheese Frosting | G 03402 | Spice Cake Cupcakes Mix |
| G 02800 | Strawberry Cake (Cake Mix) | G 03403 | Gingerbread Cupcakes Mix |
| G 02900 | Pineapple Upside Down Cake | G 03404 | Vanilla Cupcakes |
| G 02901 | Pineapple Upside Down Cake (Mix) | G 03500 | Choco-Lite Cake |
| G 02902 | Fruit Cocktail Upside Down Cake (Mix) | G 03600 | Lite Cheese Cake |

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Card No.

## GUIDELINES FOR SUCCESSFUL CAKE BAKING

A. Read through entire recipe.
B. Assemble all utensils and baking pans.

1. Preparation of Cake Pans:
(a) Do not use warped or bent baking pans. Use only lightweight sheet pans (weighing about 4 lb ) designed for baking. Shiny metal pans are best for baking cakes.
(b) Prepare pans for baking. If cakes are to be served directly from pans, grease pans with shortening and dust with flour or spray with non-stick cooking spray. If cakes are to be removed from pans and served as layer cakes, grease and line pans with paper to ensure easy removal.
C. Check to make sure oven racks are level and in proper position for baking. Set oven thermostat to temperature specified in recipe.
D. Assemble all ingredients. Use exact ingredients specified in recipe.
2. Preparation and Mixing of Ingredients:
(a) The temperature of ingredients is very important in cake preparation. Shortening should be workable, neither too cold nor warm enough to liquefy. In general, all ingredients should be at room temperature unless recipe specifies otherwise. Water should be cool, and eggs should be removed from refrigeration 30 minutes before using. Eggs are easier to separate when cold but beat to greater volume when at room temperature.
(b) Weigh or measure all ingredients accurately. Follow the mixing procedure stated on the recipe card. DO NOT overbeat or underbeat. The correct length of time for beating at each stage indicated on the recipe card should be followed very closely.
(c) Whenever instructions state to add dry and liquid ingredients alternately, begin and end with dry ingredients.

## GUIDELINES FOR SUCCESSFUL CAKE BAKING

2. Panning Batter
(a) Pour the amount of batter specified in the recipe into prepared baking pans.
(b) Spread batter evenly using a spatula.
(c) Batter-filled baking pans should be placed immediately into a preheated oven.
3. Baking:
(a) Space baking pans evenly in oven to allow heat to circulate around each pan. Pans SHOULD NOT touch each other or sides of oven.
(b) To test for doneness, touch top of cake near the center. If indentation remains, the cake is not done and should be baked 3 to 5 minutes longer and tested again, or insert a toothpick near center. If clean when removed, cake is done.
(c) When cakes are done, they should be lightly browned and beginning to shrink from sides of pans.
4. Cooling and Removing from Pans:
(a) Remove baking pans from oven; place on racks away from drafts to cool.
(b) Cool cakes in pans 5 to 10 minutes before removing from pans. Remove any paper liners immediately. Turn cakes right side up to cool.
(c) Sheet cakes may be cooled in pans and frosted, or turned out onto inverted baking pans to cool before frosting.
(d) Allow cakes to cool thoroughly before frosting.

NOTE: Use 2 lb ( $4-1 / 2 \mathrm{cups}$ ) shortening and $1 \mathrm{lb}(1 \mathrm{qt})$ general purpose flour, sifted. Cream shortening and flour at medium speed in mixer bowl until smooth. (In cold weather, add 2 tbsp salad oil to the flour-shortening mixture to aid in spreading.)

# BATTER CAKES CHARACTERISTICS OF GOOD QUALITY 

| COLOR | Uniform color, light golden brown crust for white or yellow cake. Crusts of dark <br> cakes may be slightly darker than inside. |
| :--- | :--- |
| SHAPE AND SIZE | Cakes should be slightly rounded on top with even height at sides. Cakes should <br> come to slightly above top of layer or sheet pans. |
| CRUST | Thin tender crust with slight sheen. Flat bubbles may appear on surface and be <br> slightly darker. |
| TEXTURE | Breaks easily but does not crumble. Moist but not gummy. Light, velvety, fine to <br> medium walled cells. |
| FLAVOR | Determined by type of cake. Sweet, no off-flavor. |

## BATTER CAKES CAUSES FOR POOR QUALITY

| OUTSIDE APPEARANCE |  |  |
| :--- | :--- | :--- |
|  | Peaks | Oven too hot. Not enough liquid. Batter overmixed. Pans too close together or <br> too close to sides of oven. Too much flour. |
|  | Sag in center | Underbaked. Oven too cool. Too much batter in pan. Too much sugar, <br> shortening, or leavening. Not enough eggs or flour. |
| CRUST | Too Thick | Oven too hot. Overbaked. Pan too deep. Batter overmixed. |
|  |  | Cracked | Too much flour. Oven too hot. Overmixed.

## BATTER CAKES

CAUSES FOR POOR QUALITY - CONTINUED

| TEXTURE | Too Dry | Overbaked. Not enough liquid or shortening. Too much flour or leavening. <br> Omission of eggs. |
| :--- | :--- | :--- |
|  | Crumbly | Not enough shortening. Too much shortening. Too much leavening. Oven too <br> cool. Undermixed or overmixed. Not enough eggs. |
|  | Tough | Overmixed. Too much or wrong type of flour. Not enough shortening or sugar. <br> Oven too hot or too cool. |
|  | Too Tender | Batter undermixed. |
|  | Too Heavy | Too much shortening. Underbaked. |
| EXCESSIVE SHRINKAGE | Overmixed. Too much grease in pan. Overbaked. Not enough batter in pan. |  |
| OFF FLAVOR | Ingredients not measured accurately. Rancid pan grease. Dirty pan. |  |
| HOLLOW SPOT ON <br> BOTTOM | Not enough liquid. Too much flour. Excess bottom heat in oven. Pan not <br> properly prepared. |  |
| UNEVENLY BAKED | Undermixed or overmixed. Uneven or dented pan. Not panned properly. Hot or <br> cold spots in oven. Low fan not used in convection ovens. |  |
| FALLS DURING BAKING | Overmixed. Jarred during baking. Oven too cool. |  |
| LACKS VOLUME | Not enough leavening. Undermixed or overmixed. Not enough batter in pan. <br> Oven too hot or too cool. |  |
| CAKE STICKS TO PAN | Pan not properly prepared. Oven too cool. Cake left in pan too long. Too much <br> liquid. Too much sugar. |  |

## GUIDELINES FOR SCALING CAKE BATTER

| 9-inch Layer Pan | Pour 18 to 20 oz batter into each greased and floured layer pan. Bake <br> $20-25$ minutes. For 100 portions: Use 12 layer pans (6-2-layer cakes); <br> cut 16 portions per cake. |
| :--- | :--- |
| 16-inch Square Sheet Pan | Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed <br> on recipe card. For 100 portions: Use 3 pans; cut each cake 6 by 6. |
| Loaf Pans (16 by 4-1/2 by 4-1/8) | Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed <br> on recipe card. For 100 portions: Use 3 pans; cut each cake 6 by 6. |
| Cupcakes (field range) | Pour about 2 qt batter into each greased and floured pan. Bake 20 to 25 <br> minutes. For 100 portions: Use 4 pans; cut 25 slices per pan. |
| Fill each greased and floured or paper lined cup half full with batter. <br> Bake 20 to 25 minutes. A 100-portion cake recipe will yield 13 dozen <br> cupcakes. |  |

There is a satisfactory method of cutting each kind of cake. The factors to keep in mind are the size and number of servings and the cutting utensil to be used. The size and number of servings depend upon the size and number of layers in the cake. A knife with a sharp straight-edged, thin blade is most suitable for cutting batter cakes. To make a clear cut, and to keep the knife blade free from frosting and cake crumbs, dip the blade into warm water before cutting portion.

The following diagrams illustrate methods of cutting cakes of various sizes and shapes. The average number of servings per cake are given.


9" - 2 layer cake Yield: 16 servings

$16^{\prime \prime} \times 4 "$

Square Pan

$9^{\prime \prime} \times 9^{\prime \prime}$
Yield: 16 servings

## GUIDELINES FOR PREPARING FROSTINGS AND FROSTING CAKES

## FROSTINGS

1. Frostings should not be so strongly flavored that they detract from the flavor of the cake. Frostings should complement the flavor of the cake.
2. If a colored frosting is desired, mix the food coloring with a small amount of the frosting and then add the cold frosting to the larger amount until the desired color is obtained. Harsh strong colors should never be used except small amounts for some specific decoration.
3. A butter cream frosting which is too thick can be thinned with a little water or milk before it is used. Care must be taken to add the liquid in very small amounts. Butter cream frosting which is too thin can be thickened by the addition of more powdered sugar. The additional powdered sugar should be mixed into the frosting until the desired consistency is reached.

## FROSTING CAKES

1. Remove loose crumbs and, if necessary, trim the cake. Use a sharp knife to remove any hard or jagged edges.
2. Form layer cakes using two 9 -inch layers, or a sheet cake cut in half to form 2 layers, or two sheet cakes together.
3. When frosting a layer cake, invert the bottom layer with the top side down. Place the thicker layer on the bottom. Use a spatula to spread a thin layer of frosting or filling evenly over bottom layer. (Top layer will slip if too much frosting or filling is used). Cover the top layer, top side up. Starting from the center and working outward, spread frosting on the top of the cake; then frost the sides.

4. When frosting cupcakes, spread the specified amount of frosting on the top of the cupcake. DO NOT frost the side.

## HIGH ALTITUDE BAKING

Since atmospheric pressure decreases as altitude increases, the requirement for baking soda also decreases. Bakery mixes are formulated for use at sea level air pressure. Follow specific high altitude instructions on the package.

When preparing cakes, hot breads, and drop cookies from basic ingredients at high altitudes, quantities of leavening agents may be adjusted as specified in the table on the back of this card.

Cakes have a tendency to stick to pans at higher altitudes; therefore the pans should be greased and dusted more heavily than those used at sea level.

Oven temperatures should be increased $25^{\circ} \mathrm{F}$. at elevations of 3500 feet or more. The baking time is generally the same as at sea level; however, care should be taken to avoid overbaking since evaporation rate increases at high altitudes.

Baking powder or baking soda in recipes for cakes, hot breads, and drop cookies prepared at higher altitudes should decrease as shown on back of this card.

| Amount Basic Recipe | Amounts to be Used at Higher Altitudes |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | 2000 feet | 4000 feet | 6000 feet | 8000 feet |
| 1 tbsp | 2-1/2 tsp | 2 tsp | 1-2/3 tsp | 1 tsp |
| 1-2/3 tbsp | 1-2/3 tbsp | 1-1/3 tbsp | 1 tbsp | 2 tsp |
| 2 tbsp | 1-2/3 tbsp | $1-1 / 3$ tbsp | 3-1/3 tsp | 2-1/2 tsp |
| 2-1/3 tbsp | 2 tbsp | 1-2/3 tbsp | 1-1/3 tbsp | 2-2/3 tsp |
| 3-2/3 tbsp | 3 tbsp | 2-2/3 tbsp | 2 tbsp | $1-1 / 3 \mathrm{tbsp}$ |
| 1/4 cup | 3-1/3 tbsp | 2-2/3 tbsp | 2-1/3 tbsp | 1-2/3 tbsp |
| 4-2/3 tbsp | 3-2/3 tbsp | 3 tbsp | 2-2/3 tbsp | 1-2/3 tbsp |
| 5-2/3 tbsp | 4-2/3 tbsp | 3-2/3 tbsp | 3 tbsp | 2-1/3 tbsp |
| 6-2/3 tbsp | 5-2/3 tbsp | 4-2/3 tbsp | 3-2/3 tbsp | 2-2/3 tbsp |
| 1/2 cup | 6-2/3 tbsp | 5-2/3 tbsp | 4-1/3 tbsp | 3-1/3 tbsp |
| 8-2/3 tbsp | 7-1/3 tbsp | 6 tbsp | 4-2/3 tbsp | 3-1/3 tbsp |
| 9 tbsp | 7-2/3 tbsp | 6-1/3 tbsp | 5 tbsp | 3-2/3 tbsp |
| 11 tbsp | 9-1/3 tbsp | 7-2/3 tbsp | 6 tbsp | 4-1/3 tbsp |
| 3/4 cup | 5/8 cup | 1/3 cup | 6-2/3 tbsp | 5 tbsp |
| 1 cup | 7/8 cup | 11-1/3 tbsp | 8-2/3 tbsp | 6-1/3 tbsp |
| 1-1/2 cups | 1-1/4 cups | 1 cup | 13-1/3 tbsp | 5/8 cup |

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 304 cal | 47 g | 3 g | 12 g | 34 mg | 172 mg | 43 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 3-5/8 lbs | 3 qts 1 cup |  |
| BAKING POWDER |  |  |  | 1-3/4 oz | $1 / 4$ cup |  |
| BAKING SODA |  |  |  | $3 / 4 \mathrm{oz}$ | 1 tbsp |  |
| CINNAMON,GROUND |  |  |  | $1 / 2 \mathrm{oz}$ | 2 tbsp |  |
| CLOVES,GROUND |  |  |  | $1 / 4 \mathrm{oz}$ | 1 tbsp |  |
| SALT |  |  |  | 1/4 oz | 1/8 tsp |  |
| SUGAR,GRANULATED |  |  |  | 2-2/3 lbs | 1 qts 2 cup |  |
| RAISINS |  |  |  | 1-1/2 lbs | 1 qts $1 / 2$ cup |  |
| APPLESAUCE,CANNED,UNSWEETENED |  |  |  | 3-1/4 lbs | 1 qts 2 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 1-3/4 lbs | 3-1/4 cup |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| Method |  |  |  |  |  |  |
| 1 Sift together flour, baking powder, baking soda, cinnamon, cloves, salt and sugar into mixer bowl. |  |  |  |  |  |  |
| 2 Add raisins, applesauce and shortening to dry ingredients. Beat at low speed 1 minute, then at medium speed 2 minutes. Scrape down bowl. |  |  |  |  |  |  |
| 3 Add eggs slowly to mixture while beating at low speed about 1 minute. Scrape down bowl. Beat at medium speed 3 minutes. |  |  |  |  |  |  |
| 4 Lightly spray each pan with non-stick cooking spray. Pour 3-3/4 quarts batter into each sprayed and floured pan. |  |  |  |  |  |  |
| 5 Using a convection oven, bake in 325 F . oven for 20 to 25 minutes or until done on high fan, open vent. |  |  |  |  |  |  |
| 6 Cool; frost if desired. Cut 6 by 9 . |  |  |  |  |  |  |

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 332 cal | 51 g | 4 g | 13 g | 30 mg | 496 mg | 109 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX,DEVILS FOOD |  |  |  | 8-3/4 lbs |  |  |
| OIL,SALAD |  |  |  | 1 lbs | 2-1/8 cup |  |
| WATER |  |  |  | 5-1/4 lbs | 2 qts 2 cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 1-1/4 lbs | 2-1/4 cup |  |
| DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE |  |  |  | 1-1/2 lbs | 4 cup |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | 1/4 cup $1 / 3$ tbsp |  |
| CAKE MIX,WHITE |  |  |  | 2-1/2 lbs | $1 \mathrm{qts} 3-3 / 8$ cup |  |
| COCONUT,PREPARED,SWEETENED FLAKESWATER |  |  |  | 9 oz | 2-3/4 cup |  |
|  |  |  |  | 1 lbs | 2 cup |  |
| VANILLA GLAZE |  |  |  |  | 2-3/4 cup |  |

## Method

1 Place Devil's Food Cake Mix, salad oil, water, eggs and dessert powder in mixer bowl. Blend at low speed until moistened, about 2 minutes. Scrape down bowl.
2 Beat at medium speed 5 to 8 minutes.
3 Pour 2 cups batter into each greased and floured pan. Set aside for use in Step 6.
4 Place White Cake Mix, coconut, and water in mixer bowl. Blend at low speed until moistened. Scrape down bowl.
5 Beat at low speed 1 minute. DO NOT OVERMIX.
6 Pour about 1 quart batter over macaroon mixture covering it completely.
7 Using a convection oven, bake 1 hour 15 minutes at 325 F . or until done on low fan, closed vent.
8 Remove from oven; cool 15 to 20 minutes; remove from pans.
9 Prepare 1 recipe of Vanilla Glaze (Recipe No. D 046 00). Drizzle 1 cup glaze over each cake.
10 Cut 20 slices per loaf.

# DESSERTS (CAKES AND FROSTINGS) No.G 00400 CHOCOLATE CHIP FUDGE FROSTING 

Yield 100
Portion 2-1/2 Quarts


## Method

1 Melt chocolate chips and butter or margarine over very low heat. Place in mixer bowl.
2 Sift together powdered sugar, milk, and salt; add to chocolate mixture.
3 Blend in just enough water to obtain spreading consistency. Mix at medium speed 3 minutes or until smooth.
4 Spread immediately on cool cakes.

## Notes

1 In Step 1, chocolate-flavored baking chips may be substituted for semi-sweet chocolate chips.
2 For 9-inch, 2-layer cakes: Spread about 1-3/4 cups frosting per cake.
3 For cupcakes: Spread about 1 tablespoon of frosting on each cupcake.

DESSERTS (CAKES AND FROSTINGS) No.G 00500 VANILLA FROSTING (ICING MIX, VANILLA, POWDERED)

Yield 1 Portion Portion 2-1/2 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 7904 cal | 1808 g | 6 g | 94 g | 0 mg | 261 mg |


| Ingredient |
| :--- |
| ICING MIX,POWDER,VANILLA |
| WATER,WARM |$\quad$| 65 mg |
| :--- | :--- |

## Method

1 Place icing mix in mixer bowl. Add hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
2 Spread on cooled cakes.

Yield 1 Portion Portion $2-1 / 2$ Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 9135 cal | 2122 g | 25 g | 97 g | 0 mg | 293 mg | 1910 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| ICING MIX,POWDER,VANILLA |  |  |  | 4-1/4 lbs |  |  |
| JUICE,ORANGE |  |  |  |  | 1-1/4 cup |  |
| ORANGE,RIND,GRATED |  |  |  |  |  |  |  |
| WATER,WARM |  |  |  | $2-1 / 2 \mathrm{lbs}$ $2-1 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Place icing mix in mixer bowl. Add orange juice, rind and hot water ( 120 F .) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
2 Spread on cooled cakes.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 216 cal | 40 g | 3 g | 5 g | 11 mg | 291 mg | 26 mg |
| Ingredient |  |  |  | $\underline{\text { Weight }}$ | Measure | Issue |
| BANANA,FRESH |  |  |  | 3-3/4 lbs |  | 5-3/4 lbs |
| CAKE MIX,YELLOW |  |  |  | 10 lbs |  |  |
| OIL,SALAD |  |  |  | 7-2/3 oz | 1 cup |  |
| WATER |  |  |  | 1 lbs | 2 cup |  |
| WATER |  |  |  | 1 lbs | 2 cup |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | 1/4 cup $1 / 3$ tbsp |  |

## Method

1 Beat bananas in mixer bowl at high speed about 1 minute until smooth.
2 Add mix, contents of both soda pouches, salad oil and water to bananas. Beat at low speed 3 minutes. Scrape down bowl.
3 Add water gradually while mixing at low speed about 2 minute. Scrape down bowl. Beat at medium speed 3 minutes.
4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/4 quarts of batter into each sprayed and floured pan.
5 Using a convection oven, bake at 300 F . 30 to 35 minutes or until done on low fan, open vent.
6 Cool; frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 00601 BANANA CAKE (BANANA CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 289 cal | 50 g | 3 g | 9 g | 0 mg | 304 mg | 31 mg |

$\underline{\text { Ingredient }}$
CAKE MIX,BANANA

## Method

1 Prepare mix according to instructions on container. Frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 00700 DECORATOR'S FROSTING

Yield $100 \quad$ Portion 1 Quart

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 4494 cal | 837 g | 0 g | 138 g | 0 mg | 12 mg | 11 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| SUGAR,POWDERED,SIFTED |  |  |  | 1-7/8 lbs | 1 qts 3 cup |  |
| SHORTENING |  |  |  | $4-7 / 8 \mathrm{oz}$ | $1 / 2$ cup 2-2/3 tbsp |  |
| WATER |  |  |  | 3-1/8 oz | 1/4 cup 2-1/3 tbsp |  |
| EXTRACT,VANILLA |  |  |  | $1 / 4 \mathrm{oz}$ | $1 / 4$ tsp |  |

## Method

1 Cream sugar and shortening in mixer bowl 1 minute at low speed. Scrape down bowl; continue beating at medium speed 2
2 Add water and vanilla slowly to creamed mixture while beating at low speed. Scrape down bowl; continue beating at medium speed until smooth.

## Notes

1 Additional water may be added to reach desired consistency.
2 This icing may be used in a pastry bag for writing and all other decorative work for cakes.
3 In Step 2, for a tinted frosting, a small amount of food coloring paste may be used.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 417 cal | 52 g | 4 g | 22 g | 53 mg | 313 mg | 32 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX,YELLOW |  |  |  | 10 lbs |  |  |
| PIE FILLING,LEMON,PREPARED |  |  |  | 1-1/3 lbs | 2-5/8 cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2 lbs | 3-3/4 cup |  |
| OIL,SALAD |  |  |  | 3-7/8 lbs | 2 qts |  |
| WATER |  |  |  | 4-1/8 lbs | 2 qts |  |
| FLAVORING,LEMON |  |  |  | 1-5/8 oz | 3 tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| SUGAR,POWDERED,SIFTED |  |  |  | 3-1/8 lbs | 3 qts |  |
| BUTTER,SOFTENED |  |  |  | 3 oz | 1/4 cup 2-1/3 tbsp |  |
| WATER,BOILING |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| FLAVORING,LEMON |  |  |  | $1 / 2 \mathrm{oz}$ | 1 tbsp |  |

## Method

1 Place cake mix and pie filling mix in mixer bowl. Blend at low speed 1 minute.
2 Add eggs; blend at low speed 1 minute. Add salad oil gradually while mixing at low speed 2 minutes. Add water and lemon flavoring while mixing; blend 3 minutes at low speed. Scrape down bowl.
3 Lightly spray each pan with non-stick cooking spray. Pour about 1-1/4 gallons batter into each sprayed and floured pan.
4 Using a convection oven, bake at 300 F .35 to 40 minutes on low fan, open vent or until done.
5 While cake is still warm, prick entire surface with a fork.
6 Combine sugar, butter or margarine, boiling water and lemon flavoring. Mix until smooth.
7 Drizzle 2-3/4 cup glaze over each cake.
8 Cut 6 by 9 .

## Notes

1 In Step 3, loaf type pans may be used for sheet pans. Pour 2 quarts batter into each pan. Using a convection oven bake at 300 F . for 1 hour 15 minutes on low fan, open vent. Remove cakes from pans while still warm; prick surface with fork. Pour 1 cup glaze over each pan. Cut 20 slices per pan.

Yield 1 Portion Portion 2-1/2 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 7058 cal | 1669 g | 24 g | 94 g | 0 mg | 1393 mg | 209 mg |


| Ingredient |
| :--- |
| WATER,WARM |

ICING MIX,POWDER,CHOCOLATE

## Method

1 Place icing mix in mixer bowl. Add hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
2 Spread on cooled cakes.

## DESSERTS (CAKES AND FROSTINGS) No.G 00901

 CHOC CHIP FROSTING (ICING MIX, CHOCOLATE POWDERED)Yield 1 Portion $\quad$ Portion $2-1 / 2$ Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| 8803 cal | 1871 g | 47 g | 199 g | 75 mg | 1672 mg | 859 mg |

## Method

1 Place icing mix in mixer bowl with chocolate chips. Add hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
2 Spread on cooled cakes.

# DESSERTS (CAKES AND FROSTINGS) No.G 00902 CHOC COCONUT FROST (ICING MIX, CHOCOLATE POWDERED) 

Yield 1 Portion Portion $2-1 / 2$ Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| 8339 cal | 1791 g | 31 g | 185 g | 0 mg | 2063 mg | 247 mg |

## Method

1 Place icing mix in mixer bowl with coconut. Add hot water (120 F.) gradually while mixing at low speed. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
2 Spread on cooled cakes.

# DESSERTS (CAKES AND FROSTINGS) No.G 00903 MOCHA CREAM FROST (ICING MIX, CHOCOLATE POWDERED) 

Yield 1 Portion Portion $2-1 / 2$ Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| 7084 cal | 1674 g | 25 g | 94 g | 0 mg | 1397 mg | 224 mg |

## Method

1 Place icing mix in mixer bowl. Add hot water (120 F.) gradually while mixing at low speed and add coffee. Scrape down bowl; beat at high speed 3 minutes or until thick and smooth.
2 Spread on cooled cakes.

DESSERTS (CAKES AND FROSTINGS) No.G 01000 YELLOW CAKE (MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 331 cal | 51 g | 2 g | 14 g | 1 mg | 318 mg | 62 mg |


| Ingredient |
| :--- |
| CAKE MIX,YELLOW |$\quad \frac{\text { Weight }}{10 \mathrm{lbs}}$

## Method

1 Prepare mix according to instructions on container.
2 Cool; frost if desired

DESSERTS (CAKES AND FROSTINGS) No.G 01001 ALMOND CAKE (YELLOW MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 333 cal | 51 g | 2 g | 14 g | 1 mg | 318 mg | 62 mg |


| Ingredient |
| :--- | :--- |
| CAKE MIX,YELLOW |
| FLAVORING,ALMOND |

## Method

1 Prepare mix according to instructions on container.
2 Cool; frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 01002 BLACK WALNUT CAKE (YELLOW MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 333 cal | 51 g | 2 g | 14 g | 1 mg | 318 mg | 62 mg |

$\underline{\text { Ingredient }}$

| CAKE MIX,YELLOW |
| :--- | :--- |
| FLAVORING,BLACK WALNUT |

## Method

1 Prepare mix according to instructions on container.
2 Cool; frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 01003

## LEMON CAKE (YELLOW MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 309 cal | 59 g | 3 g | 7 g | 24 mg | 363 mg | 31 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX, FLAVORING LEMON BU | LOW R CREAM FROS |  |  | $\begin{aligned} & 10 \mathrm{lbs} \\ & 2-1 / 8 \mathrm{oz} \end{aligned}$ | $\begin{aligned} & 1 / 4 \text { cup } 1 / 3 \text { tbsp } \\ & 2 \text { qts } 3 \text { cup } \end{aligned}$ |  |

## Method

1 Prepare mix according to instructions on container.
2 Cool, frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 01004 MAPLE NUT CAKE (YELLOW MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 344 cal | 60 g | 4 g | 10 g | 24 mg | 363 mg | 35 mg |

$\underline{\text { Ingredient }}$
CAKE MIX,YELLOW
NUTS,UNSALTED,CHOPPED,COARSELY

## Method

1 Prepare mix according to instructions on container.
2 Cool; frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 01005 MARBLE CAKE (MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 327 cal | 49 g | 3 g | 14 g | 4 mg | 347 mg | 88 mg |


| Ingredient |
| :--- |
| CAKE MIX,YELLOW |
| CAKE MIX,DEVILS FOOD |

## Method

1 Prepare mix according to instructions on container.
2 Cool; frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 01006 ORANGE CAKE (YELLOW MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 333 cal | 51 g | 2 g | 14 g | 1 mg | 318 mg | 62 mg |


| Ingredient |
| :--- | :--- |
| CAKE MIX,YELLOW |

FLAVORING,ORANGE

## Method

1 Prepare mix according to instructions on container.
2 Cool; frost if desired.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 345 cal | 56 g | 3 g | 13 g | 0 mg | 315 mg | 9 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR, WHEAT,GENERAL PURPOSE |  |  |  | 5 lbs | 1 gal $1 / 2 \mathrm{q}$ ts |  |
| SUGAR,GRANULATED |  |  |  | 4-3/4 lbs | 2 qts 2-3/4 cup |  |
| COCOA |  |  |  | 9-7/8 oz | 3-1/4 cup |  |
| BAKING SODA |  |  |  | 2-1/4 oz | 1/4 cup 1 tbsp |  |
| SALT |  |  |  | 1 oz | 1 tbsp |  |
| OIL,SALAD |  |  |  | 1-3/4 lbs | 3-3/4 cup |  |
| VINEGAR,DISTILLED |  |  |  | 5-5/8 oz | $1 / 2$ cup 2-2/3 tbsp |  |
| EXTRACT,VANILLA |  |  |  | $1-3 / 8 \mathrm{oz}$ | 3 tbsp |  |
| WATER |  |  |  | 5-1/4 lbs | 2 qts 2 cup |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Sift together flour, sugar, cocoa, baking soda, and salt into mixer bowl.
2 Combine salad oil, vinegar and vanilla; add to dry ingredients while mixing at low speed 2 minutes.
3 Gradually add water while mixing at low speed 1 minute; scrape down bowl.
4 Mix at medium speed 2 minutes or until ingredients are well blended.
5 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts into each sprayed sheet pan.
6 Using a convection oven, bake at 325 F. for 25 minutes or until done on low fan, open vent.
7 Cool; frost if desired. Cut 6 by 9 .

DESSERTS (CAKES AND FROSTINGS) No.G 01200 DEVIL'S FOOD CAKE

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 329 cal | 49 g | 4 g | 14 g | 49 mg | 333 mg | 32 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 2-3/4 lbs | 2 qts 2 cup |  |
| SUGAR,GRANULATED |  |  |  | 4-3/8 lbs | 2 qts 2 cup |  |
| SALT |  |  |  | $1-1 / 2 \mathrm{oz}$ | 2-1/3 tbsp |  |
| BAKING SODA |  |  |  | $1-5 / 8 \mathrm{oz}$ | 3-1/3 tbsp |  |
| COCOA |  |  |  | 1-1/4 lbs | 1 qts $2-1 / 2$ cup |  |
| MILK,NONFAT,DRY |  |  |  | 4-1/4 oz | 1-3/4 cup |  |
| SHORTENING |  |  |  | 1-3/4 lbs | 1 qts |  |
| WATER |  |  |  | 2-5/8 lbs | 1 qts 1 cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/2 lbs | 1 qts $5 / 8$ cup |  |
| WATER |  |  |  | 1-1/3 lbs | 2-1/2 cup |  |
| EXTRACT,VANILLACOOKING SPRAY,NONSTICK |  |  |  | $7 / 8 \mathrm{oz}$ | 2 tbsp |  |
|  |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Sift together flour, sugar, salt, baking soda, cocoa and milk into mixer bowl.
2 Blend shortening with dry ingredients. Add water gradually; beat at low speed 2 minutes or until blended. Beat at medium speed 2 minutes. Scrape down bowl.
3 Combine eggs, water, and vanilla; add slowly to mixture while beating at low speed 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/2 quarts batter into each greased and floured pan. Spread evenly.
5 Using a convection oven, bake at 300 F . for 25 to 35 minutes or until done on low fan, open vent.
6 Cool; frost if desired. Cut 6 by 9 .

DESSERTS (CAKES AND FROSTINGS) No.G 01201 DEVIL'S FOOD CAKE (CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 322 cal | 48 g | 3 g | 14 g | 7 mg | 376 mg | 115 mg |


| Ingredient |
| :--- |
| CAKE MIX,DEVILS FOOD |

## Method

1 Prepare mix according to instructions on container. Frost if desired.
Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 335 cal | 45 g | 5 g | 16 g | 102 mg | 363 mg | 64 mg |


| Ingredient |
| :--- |
| CAKE MIX,GERMAN CHOCOLATE |
| COCONUT PECAN FROSTING |

## Method

1 Prepare mix according to instructions on container.
2 Frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 01300 CARROT CAKE (CAKE MIX)
Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 308 cal | 51 g | 4 g | 11 g | 20 mg | 311 mg | 93 mg |


| Ingredient |
| :--- |
| CAKE MIX,CARROT |
| CREAM CHEESE FROSTING |

## Method

1 Prepare mix according to instructions on container.
2 Cool; frost if desired.

# DESSERTS (CAKES AND FROSTINGS) No.G 01400 PEANUT BUTTER CREAM FROSTING 

Yield 100
Portion 3 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 11838 cal | 1652 g | 182 g | 561 g | 629 mg | 5645 mg | 916 mg |
| Ingredient |  |  |  | Weight Measure |  | Issue |
| PEANUT BUTTER |  |  |  | 1-3/8 lbs 2-1/2 cup |  |  |
| BUTTER,SOFTENED |  |  |  | 10 oz |  |  |
| HONEY |  |  |  | 15 oz | 1-1/4 cup |  |
| SUGAR,POW | RED |  |  | 2-1/2 lbs | 2 qts 1-5/8 cup |  |
| MILK,NONF | DRY |  |  | 1-5/8 oz | 1/2 cup 2-2/3 tbsp |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| EXTRACT,V | ILLA |  |  | $1 / 4 \mathrm{oz}$ | 1/4 tsp |  |

## Method

1 Cream peanut butter, butter or margarine, and honey in mixer bowl at medium speed 3 minutes.
2 Sift together powdered sugar and milk; add alternately with water and vanilla to creamed mixture while beating at low speed. Scrape down bowl; beat at medium speed 3 minutes or until smooth.
3 Spread on cool cakes.

DESSERTS (CAKES AND FROSTINGS) No.G 01500

## CHOCOLATE FUDGE FROSTING

Yield $100 \quad$ Portion $2-1 / 2$ Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 13454 cal | 2052 g | 58 g | 632 g | 998 mg | 6299 mg | 749 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| BUTTER |  |  |  | 1 lbs | 2 cup |  |
| SHORTENING |  |  |  | 8-1/8 oz | 1-1/8 cup |  |
| SUGAR,POWDERED,SIFTED |  |  |  | 4-1/4 lbs | 1 gal |  |
| COCOA |  |  |  | $8-1 / 8$ oz | 2-5/8 cup |  |
| MILK,NONFAT,DRY |  |  |  | $7 / 8 \mathrm{oz}$ | $1 / 4$ cup $2-1 / 3$ tbsp |  |
| SALT |  |  |  | $1 / 4 \mathrm{oz}$ | $1 / 8 \mathrm{tsp}$ |  |
| WATER,WARM |  |  |  | 1 lbs | 1-7/8 cup |  |
| EXTRACT,VANILLA |  |  |  | $7 / 8 \mathrm{oz}$ | 2 tbsp |  |

## Method

1 Melt butter or margarine and shortening; pour into mixer bowl.
2 Sift together powdered sugar, cocoa, milk and salt; add to melted fats; mix at low speed until smooth.
3 Combine water and vanilla; add to mixture in bowl. Beat at medium speed until mixture obtains desired spreading consistency.
4 Spread immediately on cooled cakes.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 293 cal | 47 g | 4 g | 10 g | 5 mg | 550 mg | 106 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| BISCUIT MIX |  |  |  | 9 lbs | $2 \mathrm{gal} 1 / 2 \mathrm{qts}$ |  |
| SUGAR,GRANULATED |  |  |  | 1 lbs | 2-1/4 cup |  |
| WATER |  |  |  | 4-2/3 lbs | 2 qts 1 cup |  |
| BUTTER,SOFTENED |  |  |  | 6 oz | $1 / 2$ cup |  |
| WHIPPED TOPPING (DEHYDRATED) |  |  |  |  | $1 \mathrm{gal} 2-1 / 4 \mathrm{qts}$ |  |
| STRAWBERRIES,FROZEN,THAWED |  |  |  | 31-1/2 lbs | 3 gal 2 qts |  |

## Method

1 Place mix, sugar and contents of pouches in mixer bowl.
2 Blend with paddle at low speed 30 seconds.
3 Divide dough into four pieces, about 3-1/2 pounds each. Place dough on lightly floured surface; fold over 2 or 3 times; press down. Roll each piece into squares, about 16 by 16 inches and $3 / 8$ inches thick.
4 Brush 2 pieces of dough with butter or margarine. Cut with 2-1/2 inch floured biscuit cutter.
5 Place biscuits on pans in rows 6 by 9 . Brush top with remaining butter or margarine.
6 Using a convection oven, bake at 350 F. 15 minutes or until golden brown, on low fan, open vent.
7 Prepare 1-1/4 recipes Whipped Topping, Recipe No. K 00200.
8 Place $1 / 4$ cup strawberries on bottom half of each biscuit; top with other half. Top with $1 / 4$ cup whipped topping.

# DESSERTS (CAKES AND FROSTINGS) No.G 01601 STRAWBERRY SHORTCAKE (CAKE MIX) 

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 265 cal | 52 g | 4 g | 5 g | 11 mg | 304 mg | 57 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX,YELLOW <br> WHIPPED TOPPING (DEHYDRATED) <br> STRAWBERRIES,FROZEN,THAWED |  |  |  | 10 lbs | $\begin{aligned} & 1 \mathrm{gal} 2-1 / 4 \mathrm{qts} \\ & 3 \text { gal } 2 \mathrm{qts} \end{aligned}$ |  |

## Method

1 Prepare mix according to instructions on container. When cakes are cool, cut 6 x 9 .
2 Prepare 1-1/4 recipes Whipped Topping, K 00200.
3 Place $1 / 4$ cup strawberries on each piece of cake. Top with $1 / 4$ cup whipped topping.

DESSERTS (CAKES AND FROSTINGS) No.G 01700

## GINGERBREAD

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 265 cal | 42 g | 3 g | 10 g | 24 mg | 266 mg | 55 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 lbs | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 3 lbs | 1 qts 2-3/4 cup |  |
| SALT |  |  |  | 1 oz | 1 tbsp |  |
| BAKING POWDER |  |  |  | $1-1 / 8 \mathrm{oz}$ | 2-1/3 tbsp |  |
| BAKING SODA |  |  |  | $1-1 / 3 \mathrm{oz}$ | 2-2/3 tbsp |  |
| CINNAMON,GROUND |  |  |  | $1 / 2 \mathrm{oz}$ | 2 tbsp |  |
| GINGER,GROUND |  |  |  | $3 / 4 \mathrm{oz}$ | 1/4 cup 1/3 tbsp |  |
| SHORTENING |  |  |  | $1-1 / 3 \mathrm{lbs}$ | 3 cup |  |
| MOLASSES |  |  |  | 2-7/8 lbs | 1 qts |  |
| EGGS,WHOLE,FROZEN |  |  |  | 1-1/4 lbs | 2-1/4 cup |  |
| WATER,WARM |  |  |  | 2-5/8 lbs | 1 qts 1 cup |  |
| WATER,ICE |  |  |  | 2-5/8 lbs | 1 qts 1 cup |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, and ginger into mixer bowl.
2 Add shortening, molasses, and eggs to dry ingredients. Beat at low speed 1 minute until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
3 Add water to mixture; mix at low speed only until batter is smooth.
4 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts batter into each sprayed and floured pan.
5 Using a convection oven, bake at 300 F . for 25 to 35 minutes or until done on low fan, open vent.
6 Cut 6 by 9 . Serve warm if possible.

## Notes

1 If desired, top each portion with $1 / 4$ cup Whipped Topping, Recipe No. K 00200 or 3 tablespoons Lemon Sauce, Recipe No. K 00900 or dust with powdered sugar.

DESSERTS (CAKES AND FROSTINGS) No.G 01701 GINGERBREAD (GINGERBREAD CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 334 cal | 54 g | 3 g | 12 g | 0 mg | 449 mg | 64 mg |


| Ingredient |
| :--- |
| GINGERBREAD MIX |

## Method

1 Prepare mix according to instructions on container. Top with whipped topping.

DESSERTS (CAKES AND FROSTINGS) No.G 01800 CARAMEL FROSTING

Yield 100
Portion 2-1/2 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 12575 cal | 2280 g | 10 g | 416 g | 1121 mg | 4576 mg |

## Method

1 Melt butter or margarine. Add brown sugar; mix thoroughly while mixing at low speed. Cook over low heat 2 minutes; stir constantly.
2 Combine milk and water. Add to butter mixture. Bring mixture to a boil; stir constantly. Remove from heat.
3 Pour into mixer bowl; cool 10 minutes.
4 Add powdered sugar gradually while mixing at low speed. Mix 2 minutes at medium speed until smooth.
5 Spread immediately on cooled cakes.

## DESSERTS (CAKES AND FROSTINGS) No.G 01900 BROWN SUGAR FROSTING

Yield $100 \quad$ Portion 2-1/4 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 9496 cal | 1997 g | 12 g | 185 g | 502 mg | 2474 mg | 1336 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| SUGAR,BROWN,PACKED |  |  |  | 2-1/3 lbs | 1 qts 3-1/4 cup |  |
| BUTTER |  |  |  | 8 oz | 1 cup |  |
| WATER |  |  |  | 1 lbs | 2 cup |  |
| MILK,NONFAT,DRY |  |  |  | 1 oz | 1/4 cup 3-1/3 tbsp |  |
| SUGAR,POWDERED,SIFTED |  |  |  | $2-1 / 8 \mathrm{lbs}$ | 2 qts |  |
| EXTRACT,VANILLA |  |  |  | 7/8 oz | 2 tbsp |  |

## Method

1 Combine brown sugar, butter, or margarine, and water. Heat to boiling; cook 1 minute.
2 Remove from heat; pour into mixer bowl.
3 Sift together milk and powdered sugar; add slowly to cooked mixture while beating at low speed.
4 Add vanilla; mix at medium speed 5 minutes or until smooth and of spreading consistency.
5 Pour and spread immediately on cool cakes.

## PEANUT BUTTER CRUMB CAKE

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 340 cal | 52 g | 6 g | 13 g | 11 mg | 340 mg |

## Method

1 Prepare cake mix according to instructions on container.
2 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon batter into each sprayed and floured pan.
3 Combine flour, sugar, peanut butter and butter or margarine; mix at low speed 1-1/2 minutes or until crumbs are formed.
4 Sprinkle 1-1/2 quarts crumbs over batter in each pan.
5 Using a convection oven, bake at 325 F . for 30 minutes or until done on low fan, open vent.
6 Cool. Cut 6 by 9.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 290 cal | 38 g | 6 g | 14 g | 11 mg | 345 mg | 29 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX,YELLOW PEANUT BUTTER COOKING SPRAY,NONSTICK |  |  |  | $\begin{aligned} & 10 \mathrm{lbs} \\ & 2-1 / 2 \mathrm{lbs} \\ & 2 \mathrm{oz} \end{aligned}$ | 1 qts $1 / 2$ cup <br> $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Prepare cake mix according to instructions on container. Add peanut butter.
2 Lightly spray each pan with non-stick cooking spray. Pour 4-1/2 quarts batter into each sprayed and floured pan.
3 Using a convection oven, bake at 325 F . for 30 minutes or until done on low fan, open vent.
4 Cool. Cut 6 by 9 . Frost if desired.

Yield $100 \quad$ Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| 284 cal | 35 g | 4 g | 14 g | 60 mg | 186 mg | 31 mg |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients. Beat at medium speed 7 minutes. Scrape down bowl.
3 Add eggs and vanilla slowly to mixture while beating at low speed. Beat at low speed 7 minutes. Scrape down bowl.
4 Lightly spray each pan with non-stick cooking spray. Pour 2-1/2 quarts batter into each sprayed and floured pan.
5 Using a convection oven, bake at 325 F . for 1 hour 5 minutes or until done on low fan, open vent.
6 Cool; cut $6 \times 9$.

DESSERTS (CAKES AND FROSTINGS) No.G 02101 ALMOND POUND CAKE (POUND CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 201 cal | 15 g | 3 g | 14 g | 56 mg | 177 mg | 29 mg |


| Ingredient |
| :--- | :--- |
| CAKE MIX,POUND |
| FLAVORING,ALMOND |

## Method

1 Prepare mix according to instructions on container. Add almond flavoring.

DESSERTS (CAKES AND FROSTINGS) No.G 02102
VELVET POUND CAKE (YELLOW CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 289 cal | 42 g | 3 g | 12 g | 26 mg | 398 mg | 28 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX,YELLOW |  |  |  | 10 lbs |  |  |
| DESSERT POWDER,PUDDING,INSTANT,VANILLA |  |  |  | 1-1/2 lbs | 3-3/4 cup |  |
| OIL,SALAD |  |  |  | 1 lbs | 2-1/8 cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 12 oz | 1-3/8 cup |  |
| WATER |  |  |  | 4-2/3 lbs | 2 qts 1 cup |  |
| FLAVORING,ALMOND |  |  |  | 2 oz | 1/4 cup 2/3 tbsp |  |

## Method

1 Prepare mix according to instructions on container. Add dessert powder, oil, eggs, water and flavoring to cake mix.
2 Cool; cut 25 slices per loaf.

DESSERTS (CAKES AND FROSTINGS) No.G 02103
LEMON POUND CAKE (POUND CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 206 cal | 15 g | 3 g | 15 g | 54 mg | 176 mg | 29 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX,POUND |  |  |  | 10 lbs |  |  |
| JUICE,LEMON |  |  |  | 2-1/8 oz | 1/4 cup 1/3 tbsp |  |
| LEMON RIND,GRATED |  |  |  | 1/2 oz | 2-2/3 tbsp |  |
| FLAVORING,LEMON |  |  |  | 2-1/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Prepare mix according to instructions on container. Add lemon juice, rind and flavoring to cake mix.

DESSERTS (CAKES AND FROSTINGS) No.G 02200
BUTTER CREAM FROSTING

Yield $100 \quad$ Portion 2-3/4 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 13120 cal | 2288 g | 15 g | 463 g | 1248 mg | 7207 mg | 533 mg |
| Ingredient |  |  |  | $\underline{\text { Weight }}$ | Measure | Issue |
| BUTTER,SOFTENED |  |  |  | 1-1/4 lbs | 2-1/2 cup |  |
| SUGAR,POWDERED,SIFTED |  |  |  | 5 lbs | $1 \mathrm{gal} 3 / 4 \mathrm{qts}$ |  |
| SALT |  |  |  | 1/4 oz | $1 / 8$ tsp |  |
| MILK,NONFAT,DRY |  |  |  | 1 oz | $1 / 4$ cup 3-1/3 tbsp |  |
| EXTRACT,VANILLA |  |  |  | $7 / 8 \mathrm{oz}$ | 2 tbsp |  |
|  |  |  |  | $6-1 / 4 \mathrm{oz}$ | 3/4 cup |  |

## Method

1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
2 Sift together powdered sugar, salt and milk; add to creamed butter or margarine.
3 Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
4 Spread immediately on cooled cakes.

## ORANGE BUTTER CREAM FROSTING

Yield $100 \quad$ Portion $2-3 / 4$ Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 13074 cal | 2302 g | 7 g | 463 g | 1242 mg | 7042 mg | 232 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| BUTTER,SOFTENED |  |  |  | 1-1/4 lbs | 2-1/2 cup |  |
| SUGAR,POWDERED,SIFTED |  |  |  | 5 lbs | $1 \mathrm{gal} 3 / 4 \mathrm{qts}$ |  |
| SALT |  |  |  | 1/4 oz | 1/8 tsp |  |
| ORANGE PEEL,FRESH,GRATED |  |  |  | 1-1/8 oz | $1 / 4$ cup 1-2/3 tbsp |  |
| JUICE,ORANGE |  |  |  | $8-3 / 4 \mathrm{oz}$ | 1 cup |  |

## Method

1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
2 Sift together powdered sugar and salt; add to creamed butter or margarine.
3 Add grated orange rind and orange juice while mixing at low speed to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
4 Spread immediately on cooled cakes.

# DESSERTS (CAKES AND FROSTINGS) No.G 02202 <br> CHOCOLATE BUTTER CREAM FROSTING 

Yield 100
Portion 2-3/4 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :--- | :---: | :---: | :---: | :---: | :---: |
| 13907 cal | 2474 g | 83 g | 510 g | 1248 mg | 7283 mg |

## Method

1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
2 Sift together powdered sugar, salt, milk and cocoa; add to creamed butter or margarine.
3 Add vanilla while mixing at low speed; add just enough boiling water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
4 Spread immediately on cooled cakes.

## Notes

1 Unsweetened cooking chocolate may be used. For 100 portions, melt 1 pound chocolate at low heat. Cool. Reduce butter or margarine to $1-1 / 2$ cups. Add chocolate at end of Step 1.

# DESSERTS (CAKES AND FROSTINGS) No.G 02203 <br> COCONUT BUTTER CREAM FROSTING 

Yield 100
Portion 2-3/4 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 15100 cal | 2476 g | 27 g | 603 g | 1248 mg | 8242 mg | 592 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| BUTTER,SOFTENED |  |  |  | 1-1/4 lbs | 2-1/2 cup |  |
| SUGAR,POWDERED,SIFTED |  |  |  | 5 lbs | $1 \mathrm{gal} 3 / 4 \mathrm{qts}$ |  |
| SALT |  |  |  | $1 / 4 \mathrm{oz}$ | $1 / 8$ tsp |  |
| MILK,NONFAT,DRY |  |  |  | 1 oz | 1/4 cup 3-1/3 tbsp |  |
| EXTRACT,VANILLA |  |  |  | 7/8 oz | 2 tbsp |  |
| WATER |  |  |  | 6-1/4 oz | 3/4 cup |  |
| COCONUT,PREPARED,SWEETENED FLAKES |  |  |  | 9 oz | 2-3/4 cup |  |
| COCONUT,PREPARED,SWEETENED FLAKES |  |  |  | 4-7/8 oz | 1-1/2 cup |  |

## Method

1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
2 Sift together powdered sugar, salt and milk; add to creamed butter or margarine.
3 Add vanilla while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended. Fold in coconut.
4 Spread immediately on cooled cakes. Sprinkle additional coconut evenly over each frosted cake.

## LEMON BUTTER CREAM FROSTING

Yield 100
Portion 2-3/4 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :--- | :---: | :---: | :---: | :---: | :---: |
| 13075 cal | 2294 g | 16 g | 463 g | 1248 mg | 7225 mg |

## Method

1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
2 Sift together powdered sugar, salt and milk; add to creamed butter or margarine.
3 Add grated lemon rind and lemon juice while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
4 Spread immediately on cooled cakes.

DESSERTS (CAKES AND FROSTINGS) No.G 02205 MAPLE BUTTER CREAM FROSTING

Yield $100 \quad$ Portion 2-3/4 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 13194 cal | 2291 g | 15 g | 463 g | 1248 mg | 7209 mg | 536 mg |
| Ingredient |  |  |  | $\underline{\text { Weight }}$ | Measure | Issue |
| BUTTER,SOFTENED |  |  |  | 1-1/4 lbs | 2-1/2 cup |  |
| SUGAR,POWDERED,SIFTED |  |  |  | 5 lbs | $1 \mathrm{gal} 3 / 4 \mathrm{qts}$ |  |
| SALT |  |  |  | $1 / 4 \mathrm{oz}$ | 1/8 tsp |  |
| MILK,NONFAT,DRY |  |  |  | 1 oz | $1 / 4$ cup $3-1 / 3$ tbsp |  |
| EXTRACT,VANILLA |  |  |  | $1 / 2 \mathrm{oz}$ | 1 tbsp |  |
| FLAVORING,MAPLE |  |  |  | $1-3 / 8 \mathrm{oz}$ | 3 tbsp |  |
| WATER |  |  |  | 6-1/4 oz | 3/4 cup |  |

## Method

1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
2 Sift together powdered sugar, salt and milk; add to creamed butter or margarine.
3 Add vanilla and maple flavoring while mixing at low speed; add just enough water to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
4 Spread immediately on cooled cakes.

# DESSERTS (CAKES AND FROSTINGS) No.G 02206 <br> MOCHA BUTTER CREAM FROSTING 

Yield 100
Portion 2-3/4 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :--- | :---: | :---: | :---: | :---: | :---: |
| 13206 cal | 2332 g | 28 g | 478 g | 1242 mg | 7068 mg |

## Method

1 Cream butter or margarine in mixer bowl at medium speed 1 to 3 minutes or until light and fluffy.
2 Sift together powdered sugar, salt and cocoa; add to creamed butter or margarine.
3 Add double strength brewed coffee to obtain a spreading consistency. Scrape down bowl. Beat at medium speed 3 to 5 minutes or until mixture is light and well blended.
4 Spread immediately on cooled cakes.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| 356 cal | 58 g | 3 g | 13 g | 0 mg | 271 mg | 79 mg |

## Method

1 Place flour in mixer bowl.
2 Gradually add oil while mixing at low speed 2 minutes. Mixture will resemble a crumbly paste.
3 Sift together sugar, milk, baking powder and salt; add to flour-oil mixture; mix at low speed 2 minutes.
4 Combine water, egg whites and vanilla; gradually add to mixture while mixing at low speed 2 minutes; scrape down bowl.
5 Mix at medium speed 2 minutes or until well blended.
6 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts batter into each sprayed pan.
7 Using a convection oven, bake at 325 F . for 35 minutes or until done on low fan, open vent.
8 Cool; frost if desired. Cut 6 by 9.

DESSERTS (CAKES AND FROSTINGS) No.G 02400 CHOCOLATE GLAZE FROSTING

Yield $100 \quad$ Portion 2-1/4 Cups

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 2320 cal | 450 g | 12 g | 70 g | 166 mg | 645 mg | 99 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| SUGAR,POWDERED |  |  |  | 14-7/8 oz | 3-1/2 cup |  |
| COCOA |  |  |  | 2 oz | $1 / 2$ cup 2-2/3 tbsp |  |
| BUTTER |  |  |  | 2-2/3 oz | $1 / 4$ cup 1-2/3 tbsp |  |
| EXTRACT,VANILLA |  |  |  | $1 / 8 \mathrm{oz}$ | $1 / 8$ tsp |  |
| WATER,BOILING |  |  |  | $4-1 / 8 \mathrm{oz}$ | 1/2 cup |  |

## Method

1 Sift together powdered sugar and cocoa into mixer bowl.
2 Combine butter or margarine and vanilla with sugar mixture at low speed. Add enough water to obtain spreading consistency. Beat at medium speed about 3 minutes or until smooth.
3 Spread immediately on cooled cakes.

## Notes

1 In Step 1, 2-2/3 ounces unsweetened cooking chocolate may be used per 100 portions. Melt chocolate at low heat. Cool. In Step 2, reduce butter or margarine to $1-1 / 3$ ounces or $2-2 / 3$ tablespoons. Add cooled, melted chocolate to butter or margarine.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 337 cal | 50 g | 4 g | 14 g | 40 mg | 320 mg | 76 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 lbs | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 3-1/2 lbs | 2 qts |  |
| SALT |  |  |  | 1-3/8 oz | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | 2-3/4 oz | 1/4 cup 2 tbsp |  |
| BAKING SODA |  |  |  | $1 / 2 \mathrm{oz}$ | 1 tbsp |  |
| CINNAMON,GROUND |  |  |  | 1 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| CLOVES,GROUND |  |  |  | $1 / 2 \mathrm{oz}$ | 2 tbsp |  |
| ALLSPICE,GROUND |  |  |  | $1 / 4 \mathrm{oz}$ | 1 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | 1-7/8 lbs | $1 \mathrm{qts} 1 / 4$ cup |  |
| WATER |  |  |  | 2-1/2 lbs | 1 qts $5 / 8$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2 lbs | 3-3/4 cup |  |
| MOLASSES |  |  |  | $8-2 / 3 \mathrm{oz}$ | 3/4 cup |  |
| WATER |  |  |  | $8-1 / 3 \mathrm{oz}$ | 1 cup |  |
| EXTRACT,VANILLA |  |  |  | $1-7 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3$ tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, cloves, allspice and milk into mixer bowl.
2 Add shortening and water to dry ingredients. Beat at low speed 1 minute until blended. Scrape down bowl. Continue beating at medium speed 2 minutes.
3 Combine eggs, molasses, water and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed for 3 minutes.
4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/4 quarts batter into each greased and floured pan.
5 Using a convection oven, bake at 325 F . for 35 minutes or until done on low fan, open vent.
6 Cool; frost if desired. Cut 6 by 9 .

DESSERTS (CAKES AND FROSTINGS) No.G 02501
SPICE CAKE (YELLOW CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 273 cal | 52 g | 3 g | 7 g | 11 mg | 311 mg | 30 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX,YELLOW |  |  |  | 10 lbs |  |  |
| CINNAMON,GROUND |  |  |  | 1 oz | 1/4 cup $1 / 3$ tbsp |  |
| CLOVES,GROUND |  |  |  | $1 / 2 \mathrm{oz}$ | 2 tbsp |  |
| ALLSPICE,GROUND |  |  |  | $1 / 4 \mathrm{oz}$ | 1 tbsp |  |

## Method

1 Prepare mix according to instructions on container. Add cinnamon, cloves and allspice. Frost if desired.

Yield 100
Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 357 cal | 30 g | 6 g | 24 g | 98 mg | 323 mg | 53 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| MARGARINE,MELTED |  |  |  | $1-1 / 2 \mathrm{lbs}$ | 3 cup |  |
| CRACKERS,GRAHAM,CRUMBS |  |  |  | $3 \mathrm{lbs}$ |  |  |
| SUGAR,GRANULATED |  |  |  | $12-1 / 3 \mathrm{oz}$ | $1-3 / 4 \text { cup }$ |  |
| CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE |  |  |  | 10-1/4 lbs | 1 gal 1 qts |  |
| SUGAR,GRANULATED |  |  |  | 3 lbs | 1 qts 2-3/4 cup |  |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | $4-3 / 8 \mathrm{oz}$ | 1 cup |  |
| MILK,NONFAT,DRY |  |  |  | 1 oz | 1/4 cup 3 tbsp |  |
| SALT |  |  |  | $1 / 4 \mathrm{oz}$ | $1 / 8 \mathrm{tsp}$ |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-3/8 lbs | 1 qts $1 / 2$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | $1-1 / 2 \text { cup }$ |  |
| JUICE,LEMON |  |  |  | 2-1/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| JUICE,ORANGE |  |  |  | 2-1/4 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| EXTRACT,VANILLA |  |  |  | $7 / 8 \mathrm{oz}$ | 2 tbsp |  |
| ORANGE,RIND,GRATED |  |  |  | 3/8 oz | 2 tbsp2 tbsp |  |
| LEMON RIND,GRATED |  |  |  | $1 / 4 \mathrm{oz}$ | 1 tbsp |  |

## Method

1 Grind graham crackers or crush on board with rolling pin. Combine butter or margarine, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
2 Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven, bake 3 minutes on low fan, open vent at 325 F. Cool; set aside for use in Step 8.

3 Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
4 Combine sugar, flour, milk, and salt. Mix well.
5 Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
6 Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
7 Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
8 Spread 5-1/4 quarts cheese filling evenly over crust in each pan.
9 Using a convection oven, bake at 325 F . for 25 to 30 minutes on low fan, open vent or until filling is firm and lightly browned.
10 Refrigerate until ready to serve. Cut 6 by 9.

DESSERTS (CAKES AND FROSTINGS) No.G 02601 CHEESE CAKE (MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 331 cal | 41 g | 5 g | 17 g | 22 mg | 440 mg | 138 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| MARGARINE,SOFTENED |  |  |  | $\begin{aligned} & 1-1 / 2 \mathrm{lbs} \\ & 3 \mathrm{lbs} \end{aligned}$ | 3 cup |  |
| CHEESECAKE MIX |  |  |  | 12 oz | 1-3/4 cup |  |
|  |  |  |  | 8 lbs |  |  |

## Method

1 Combine margarine or butter, crumbs and sugar in mixer bowl. Blend thoroughly at low speed about 1 minute.
2 Prepare mix according to instructions on container.

Yield 100
Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 432 cal | 50 g | 6 g | 24 g | 98 mg | 346 mg | 66 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| MARGARINE,MELTED |  |  |  | 1-1/2 lbs | 3 cup |  |
| CRACKERS,GRAHAM,CRUMBS |  |  |  | 3 lbs |  |  |
| SUGAR,GRANULATED |  |  |  | $12-1 / 3 \mathrm{oz}$ | 1-3/4 cup |  |
| CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE |  |  |  | 10-1/4 lbs | 1 gal 1 qts |  |
| SUGAR,GRANULATED |  |  |  | 3 lbs | 1 qts 2-3/4 cup |  |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 oz | 1 cup |  |
| SALT |  |  |  | $1 / 4 \mathrm{oz}$ | 1/8 tsp |  |
| MILK,NONFAT,DRY |  |  |  | 1 oz | 1/4 cup 3 tbsp |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-3/8 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| JUICE,LEMON |  |  |  | 2-1/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| JUICE,ORANGE |  |  |  | 2-1/4 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| EXTRACT,VANILLA |  |  |  | 7/8 oz | 2 tbsp |  |
| ORANGE,RIND,GRATED |  |  |  | $3 / 8 \mathrm{oz}$ | 2 tbsp |  |
| LEMON RIND,GRATED |  |  |  | $1 / 4 \mathrm{oz}$ | 1 tbsp |  |
| PIE FILLING,CHERRY,PREPARED |  |  |  | 7-1/2 lbs | 3 qts 3 cup |  |
| PIE FILLING,BLUEBERRY,PREPARED |  |  |  | 8-7/8 lbs | 3 qts 3 cup |  |

## Method

1 Combine butter or margarine, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
2 Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven, bake 3 minutes at 325 F . on low fan, open vent. Cool; set aside for use in Step 8.
3 Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
4 Combine sugar, flour, milk, and salt. Mix well.
5 Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
6 Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
7 Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
8 Spread 5-1/4 quarts cheese filling evenly over crust in each pan.
9 Using a convection oven, bake at 325 F. 25 to 30 minutes on low fan, open vent or until firm and lightly browned.
10 Chill. Spread 7-1/2 cups canned fruit pie filling over each cake. When chilled, cut 6 by 9.

## Notes

1 In Step 10, suggested fruit pie fillings include peach, apple, strawberry, or cherry.

DESSERTS (CAKES AND FROSTINGS) No.G 02603
CHEESE CAKE MIX WITH FRUIT TOPPING

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 366 cal | 51 g | 5 g | 17 g | 22 mg | 460 mg |

## Method

1 Combine margarine or butter, crumbs and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
2 Prepare mix according to instructions on container.
3 Choice of toppings are blueberry, apple or cherry.

Yield 100
Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 387 cal | 35 g | 6 g | 25 g | 103 mg | 333 mg | 72 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| MARGARINE,MELTED |  |  |  | 1-1/2 lbs | 3 cup |  |
| CRACKERS,GRAHAM,CRUMBS |  |  |  | 3 lbs |  |  |
| SUGAR,GRANULATED |  |  |  | $12-1 / 3 \mathrm{oz}$ | 1-3/4 cup |  |
| CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE |  |  |  | 10-1/4 lbs | 1 gal 1 qts |  |
| SUGAR,GRANULATED |  |  |  | 3 lbs | 1 qts 2-3/4 cup |  |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 oz | 1 cup |  |
| MILK,NONFAT,DRY |  |  |  | 1 oz | 1/4 cup 3 tbsp |  |
| SALT |  |  |  | $1 / 4 \mathrm{oz}$ | 1/8 tsp |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-3/8 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| JUICE,ORANGE |  |  |  | 2-1/4 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| JUICE,LEMON |  |  |  | 2-1/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| EXTRACT,VANILLA |  |  |  | 7/8 oz | 2 tbsp |  |
| ORANGE,RIND,GRATED |  |  |  | $3 / 8 \mathrm{oz}$ | 2 tbsp |  |
| LEMON RIND,GRATED |  |  |  | $1 / 4 \mathrm{oz}$ | 1 tbsp |  |
| SOUR CREAM,LOW FAT |  |  |  | 3 lbs | 1 qts 2 cup |  |
| SUGAR,GRANULATED |  |  |  | $12-1 / 3 \mathrm{oz}$ | 1-3/4 cup |  |

## Method

1 Combine butter or margarine, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
2 Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven bake at 325 F .3 minutes on low fan, open vent. Cool; set aside for use in Step 8.
3 Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
4 Combine sugar, flour, milk, and salt. Mix well.
5 Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
6 Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
7 Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
8 Spread 8 pounds 5 ounces, about 5-1/4 quarts cheese filling evenly over crust in each pan.
9 Using a convection oven, bake at 325 F. 25 to 30 minutes on low fan, open vent or until firm and lightly browned.
10 Combine sour cream and last sugar. Spread about 3 cups over each baked cheese cake. Using a convection oven, bake at 325 F. 3 minutes on low fan, open vent.
11 Refrigerate until ready to serve. Cut 6 by 9 .

Yield 100
Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 370 cal | 34 g | 6 g | 24 g | 98 mg | 324 mg | 59 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| MARGARINE,MELTED |  |  |  | $1-1 / 2 \mathrm{lbs}$ | 3 cup |  |
| CRACKERS,GRAHAM,CRUMBS |  |  |  | 3 lbs |  |  |
| SUGAR,GRANULATED |  |  |  | $12-1 / 3 \mathrm{oz}$ |  | 1-3/4 cup |  |
| CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE |  |  |  | 10-1/4 lbs | 1 gal 1 qts |  |
| SUGAR,GRANULATED |  |  |  | 3 lbs | 1 qts $2-3 / 4$ cup |  |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 oz | 1 cup |  |
| MILK,NONFAT,DRY |  |  |  | 1 oz | 1/4 cup 3 tbsp |  |
| SALT |  |  |  | $1 / 4 \mathrm{oz}$ | $1 / 8 \mathrm{tsp}$ |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-3/8 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| JUICE,LEMON |  |  |  | 2-1/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| JUICE,ORANGE |  |  |  | 2-1/4 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| EXTRACT,VANILLA |  |  |  | 7/8 oz | 2 tbsp |  |
| ORANGE,RIND,GRATED |  |  |  | $3 / 8 \mathrm{oz}$ | 2 tbsp |  |
| LEMON RIND,GRATED |  |  |  | $1 / 4 \mathrm{oz}$ | 1 tbsp |  |
| STRAWBERRIES,FROZEN,THAWED |  |  |  | 8-3/8 lbs | 3 qts 3 cup |  |

## Method

1 Grind graham crackers or crush on board with rolling pin. Combine butter or margarine, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
2 Press 2 quarts crumb mixture firmly in bottom of each pan. Using a convection oven, bake 3 minutes on low fan, open vent at 325 F. Cool; set aside for use in Step 8.

3 Place cream cheese in mixer bowl. Whip at medium speed until fluffy, about 3 minutes.
4 Combine sugar, flour, milk, and salt. Mix well.
5 Add to cream cheese; whip at low speed until blended, about 2 minutes. Whip at medium speed until smooth, about 1 minute.
6 Add eggs; whip at low speed 30 seconds. Whip at medium speed until smooth, about 1 minute.
7 Combine water, lemon and orange juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at low speed until well blended, about 2 minutes.
8 Spread 5-1/4 quarts cheese filling evenly over crust in each pan.
9 Using a convection oven, bake at 325 F . for 25 to 30 minutes on low fan, open vent or until filling is firm and lightly browned.
10 Refrigerate until ready to serve. Place strawberries over each chilled pie. Cut 6 by 9.

## CREAM CHEESE FROSTING

Yield $100 \quad$ Portion 2-1/2 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 12009 cal | 1484 g | 137 g | 634 g | 1990 mg | 5378 mg | 1467 mg |

Ingredient
CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE

## Method

1 Cream softened cream cheese, powdered sugar and vanilla in mixer bowl at low speed 4 minutes or until smooth and creamy.
2 Spread immediately on cooled cakes.

DESSERTS (CAKES AND FROSTINGS) No.G 02800 STRAWBERRY CAKE (CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 209 cal | 38 g | 2 g | 5 g | 0 mg | 288 mg | 17 mg |

Ingredient
STRAWBERRIES,FROZEN,THAWED
DESSERT POWDER,GELATIN,STRAWBERRY

## Method

1 Thaw strawberries.
2 Prepare mix according to instructions on container. Add dessert powder and water.

Yield 100
Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :--- | :---: | :---: | :---: | :---: | :---: | :---: |
| 341 cal | 52 g | 4 g | 14 g | 60 mg | 340 mg | 93 mg |

## Method

1 Drain pineapple well. Drain cherries; slice in half. Set fruit aside for use in Step 3.
2 Pour 1-1/2 cups butter or margarine in each pan. Sprinkle 3-1/4 cups brown sugar evenly over butter or margarine.
3 Arrange 54 pineapple slices in rows of 6 by 9 , over mixture in each pan. Place 1 cherry half, cut side up, into each pineapple slice. Set aside for use in Step 5.
4 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
5 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
6 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
7 Pour 3-1/2 quarts batter evenly over fruit in each pan.
8 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
9 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 357 cal | 60 g | 3 g | 13 g | 26 mg | 353 mg | 47 mg |

Ingredient
PINEAPPLE,CANNED,SLICES,JUICE PACK,INCL LIQUIDS
CHERRIES,MARASCHINO,WHOLE
SUGAR,BROWN,PACKED
BUTTER,SOFTENED
CAKE MIX,YELLOW

## Method

1 Drain pineapple well. Drain cherries; slice in half. Set fruit aside for use in Step 3.
2 Pour 1-1/2 cups butter or margarine in each pan. Sprinkle 3-1/4 cups brown sugar evenly over butter or margarine.
3 Arrange 54 pineapple slices, in rows 6 by 9 , over mixture in each pan. Place 1 cherry half into each pineapple slice. Set aside.
4 Prepare mix according to instructions on container.
5 Pour 3-1/2 quarts batter evenly over fruit in each pan.
6 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
7 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.
Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 278 cal | 41 g | 3 g | 12 g | 11 mg | 292 mg | 29 mg |


| Ingredient |
| :--- |
| FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS | | $\underline{\text { Weight }}$ |
| :--- |
| CAKE MIX,YELLOW |

## Method

1 Drain fruit cocktail well.
2 Prepare mix according to instructions on container.

# DESSERTS (CAKES AND FROSTINGS) No.G 02903 FRUIT COCKTAIL UPSIDE DOWN CAKE 

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 322 cal | 47 g | 4 g | 14 g | 60 mg | 341 mg | 87 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS |  |  |  | 10-1/8 lbs | 1 gal 7/8 qts |  |
| BUTTER,MELTED |  |  |  | $1-1 / 2 \mathrm{lbs}$ | 3 cup |  |
| SUGAR,BROWN,PACKED |  |  |  | 2-1/8 lbs | 1 qts $2-1 / 2$ cup |  |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4 lbs | 3 qts $2-1 / 2$ cup |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | 1-1/2 oz | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | $3-1 / 4 \mathrm{oz}$ | 1/4 cup 3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| WATER |  |  |  | $2-1 / 3 \mathrm{lbs}$ | $1 \mathrm{qts} 1 / 2$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/4 lbs | 1 qts $1 / 4$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| EXTRACT,VANILLA |  |  |  | $1-7 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Drain fruit cocktail well. Set fruit aside for use in Step 3.
2 Pour 1-1/2 cups butter or margarine in each pan. Sprinkle 3-1/4 cups brown sugar evenly over butter or margarine.
3 Spread 1-1/2 quart fruit cocktail evenly over mixture in each pan. Set aside for use in Step 5.
4 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
5 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
6 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
7 Pour 3-1/2 quarts batter evenly over fruit in each pan.
8 Using a convection oven, bake at 325 F. 25-30 minutes on low fan, open vent or until done.
9 Remove cakes from pans while still hot. Cut 6 by 9. Serve fruit side up.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 306 cal | 49 g | 3 g | 11 g | 0 mg | 338 mg | 89 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4 lbs | 3 qts $2-1 / 2$ cup |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | 1-1/2 oz | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | $4-3 / 8 \mathrm{oz}$ | 1/2 cup 1 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | $3-1 / 4 \mathrm{oz}$ | 1-3/8 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| WATER |  |  |  | 2-1/4 lbs | 1 qts $1 / 4$ cup |  |
| EGG WHITES,FROZEN,THAWED |  |  |  | 2-3/8 lbs | 1 qts $1 / 2$ cup |  |
| WATER |  |  |  | $8-1 / 3 \mathrm{oz}$ | 1 cup |  |
| EXTRACT,VANILLA |  |  |  | 1-7/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
3 Combine egg whites, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
4 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon batter into each greased and floured pan.
5 Using a convection oven, bake at 300 F . for 25 to 35 minutes on low fan, open vent or until done.
6 Cool; frost if desired. Cut 6 by 9 .

DESSERTS (CAKES AND FROSTINGS) No.G 03001 WHITE CAKE (WHITE CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 288 cal | 50 g | 2 g | 9 g | 0 mg | 299 mg | 16 mg |

$\underline{\text { Ingredient }}$
CAKE MIX,WHITE

## Method

1 Prepare mix according to instructions on container. Frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 03002
LEMON FILLED CAKE (WHITE CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 361 cal | 64 g | 2 g | 11 g | 12 mg | 370 mg | 23 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX, PIE FILLING, COCONUT | TE |  |  | 10 lbs 5 lbs <br> $3-1 / 2 \mathrm{~kg}$ | 1 gal $3-3 / 8$ qts 2 qts 2 cup $2-3 / 4$ unit |  |

## Method

1 Prepare mix according to instructions on container. Add lemon filling to cake. Frost if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 03003 RASPBERRY FILLED CAKE (WHITE CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 286 cal | 42 g | 3 g | 12 g | 0 mg | 299 mg | 28 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX, RASPBERRY WHIPPED TO | TE |  |  | $\begin{aligned} & 10 \mathrm{lbs} \\ & 4-1 / 8 \mathrm{lbs} \end{aligned}$ | 1 gal 3-3/8 qts 1 qts 3 cup 1 gal 2 qts |  |
| Method |  |  |  |  |  |  |

1 Prepare mix according to instructions on container. Add raspberry filling. Frost or top with whipped topping if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 03004
STRAWBERRY FILLED CAKE (WHITE CAKE MIX)

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 313 cal | 50 g | 3 g | 12 g | 0 mg | 296 mg | 27 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX,WHITE <br> JAM,STRAWBERRY <br> WHIPPED TOPPING (DEHYDRATED) |  |  |  | $\begin{aligned} & 10 \mathrm{lbs} \\ & 4 \mathrm{lbs} \end{aligned}$ | 1 gal 3-3/8 qts 1 qts $1-5 / 8$ cup 1 gal 2 qts |  |
| Method |  |  |  |  |  |  |

1 Prepare according to instructions on container. Add strawberry jam. Frost or top with whipped topping if desired.

Yield 100 Portion 3 Quarts

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 14029 cal | 1269 g | 152 g | 978 g | 2326 mg | 7540 mg | 2852 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| MILK,NONFAT,DRY |  |  |  | 6-5/8 oz | 2-3/4 cup |  |
| WATER,WARM |  |  |  | 2 lbs | 3-3/4 cup |  |
| BUTTER |  |  |  | 1-1/4 lbs | 2-1/2 cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | $8-5 / 8$ oz | 1 cup |  |
| SUGAR,GRANULATED |  |  |  | 1-3/4 lbs | 1 qts |  |
| EXTRACT,VANILLA |  |  |  | $5 / 8 \mathrm{oz}$ | 1 tbsp |  |
| PECANS,CHOPPED |  |  |  | 1 lbs |  |  |
| COCONUT,PREPARED,SWEETENED FLAKES |  |  |  | 1-1/4 lbs | 1 qts 2 cup |  |

## Method

1 Reconstitute milk.
2 Add butter, eggs and sugar to milk; blend well.
3 Cook mixture over low heat stirring constantly about 15 minutes until thickened and just begins to bubble around edge. Remove from heat.
4 Add vanilla, nuts and coconut. Stir to mix thoroughly.
5 Chill thoroughly, about 1 hour, before spreading on cooled cakes. Refrigerate cakes after frosting.

Yield 100
Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 323 cal | 50 g | 4 g | 12 g | 45 mg | 300 mg | 75 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 lbs | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | $1-1 / 2 \mathrm{oz}$ | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | $3-1 / 4 \mathrm{oz}$ | 1/4 cup 3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| WATER |  |  |  | $2-1 / 3 \mathrm{lbs}$ | $1 \mathrm{qts} 1 / 2$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/4 lbs | 1 qts $1 / 4$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| EXTRACT,VANILLA |  |  |  | $1-7 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3$ tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
4 Lightly spray each pan with non-stick cooking spray. Pour 3-1/2 quarts batter into each sprayed and floured pan.
5 Using a convection oven, bake at 325 F . for 30 minutes or until done on low fan, open vent.
6 Cool; frost if desired. Cut 6 by 9.

## BANANA-FILLED LAYER CAKE

Yield 100
Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 369 cal | 60 g | 4 g | 13 g | 57 mg | 352 mg | 80 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 lbs | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | $1-1 / 2 \mathrm{oz}$ | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | $3-1 / 4 \mathrm{oz}$ | 1/4 cup 3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| WATER |  |  |  | $2-1 / 3 \mathrm{lbs}$ | $1 \mathrm{qts} 1 / 2$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/4 lbs | $1 \mathrm{qts} 1 / 4$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| EXTRACT,VANILLA |  |  |  | $1-7 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3$ tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| BUTTER CREAM FROSTING |  |  |  |  | 2 qts 3 cup |  |
| BANANA,FRESH,SLICED |  |  |  | 2-1/2 lbs | 1 qts $3-1 / 2$ cup | $3-7 / 8 \mathrm{lbs}$ |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
4 Lightly spray each pan with non-stick cooking spray. Pour 3-1/2 quarts batter into each sprayed and floured pan.
5 Using a convection oven, bake at 325 F . for 30 minutes or until done on low fan, open vent.
6 Cool. Prepare Butter Cream Frosting, Recipe No. G 022 00. Spread frosting over 1 sheet cake. Thinly slice bananas; spread over frosting. Top with second sheet cake; spread remaining frosting evenly over sides and top of cake. Cut 4 by 25.

DESSERTS (CAKES AND FROSTINGS) No.G 03202
BOSTON CREAM PIE

Yield $100 \quad$ Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 330 cal | 57 g | 4 g | 10 g | 48 mg | 457 mg | 101 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | $4-3 / 8 \mathrm{lbs}$ | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | $1-1 / 2 \mathrm{oz}$ | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | 3-1/4 oz | 1/4 cup 3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| WATER |  |  |  | 2-1/3 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/4 lbs | 1 qts $1 / 4$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| EXTRACT,VANILLA |  |  |  | 1-7/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| VANILLA CREAM PUDDING (INSTANT) |  |  |  |  | $1 \mathrm{gal} 1 / 8 \mathrm{qts}$ |  |
| CHOCOLATE GLAZE FROSTINGSUGAR,POWDERED |  |  |  |  |  |  |
|  |  |  |  | $10-5 / 8 \mathrm{oz}$ | $\begin{aligned} & 1 \text { qts } 1 / 2 \text { cup } \\ & 2-1 / 2 \text { cup } \end{aligned}$ |  |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
4 Lightly spray each pan with non-stick cooking spray. Pour $2-1 / 3$ cups batter into each sprayed and floured 9 -inch pie pan.
5 Using a convection oven, bake at 325 F . for 20 to 25 minutes or until done on low fan, open vent.
6 Cool. Split cooled cakes. Prepare Vanilla Pudding, Recipe No. J 01400 for filling; spread 1 cup filling over bottom half of each cake. Top with other half of cake. Prepare Chocolate Glaze Frosting, Recipe No. G 02400 ; spread $1 / 3$ cup over each cake, or use powdered sugar; sprinkle $3-1 / 3$ tablespoons over each cake. Cut 8 wedges per pie.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 321 cal | 50 g | 4 g | 13 g | 47 mg | 329 mg | 54 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 2-1/4 lbs | 2 qts |  |
| SUGAR,GRANULATED |  |  |  | 2 lbs | 1 qts $1 / 2$ cup |  |
| SALT |  |  |  | 7/8 oz | 1 tbsp |  |
| BAKING POWDER |  |  |  | 1-5/8 oz | 3-1/3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | $1-3 / 4 \mathrm{oz}$ | $3 / 4$ cup |  |
| SHORTENING |  |  |  | $10-7 / 8 \mathrm{oz}$ | 1-1/2 cup |  |
| WATER |  |  |  | $1-1 / 8 \mathrm{lbs}$ | 2-1/4 cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | $1-1 / 8 \mathrm{lbs}$ | 2-1/8 cup |  |
| WATER |  |  |  | $6-1 / 4 \mathrm{oz}$ | 3/4 cup |  |
| EXTRACT,VANILLA |  |  |  | $7 / 8 \mathrm{oz}$ | 2 tbsp |  |
| DEVIL'S FOOD CAKE (1 PIECE) |  |  |  | $3-7 / 8 \mathrm{~kg}$ | 50 unit |  |
| Method |  |  |  |  |  |  |

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
4 Prepare Devil's Food Cake, Recipe Nos. G 01200 or G 01201.
5 Pan, alternating light and dark batters. With knife, cut carefully through batter zig-zagging to give marble effect. Using a convection oven, bake at 325 F . for 30 minutes on low fan, open vent.
6 Cool; frost if desired. Cut 6 by 9.

# DESSERTS (CAKES AND FROSTINGS) No.G 03204 COCONUT CAKE 

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 305 cal | 42 g | 4 g | 14 g | 52 mg | 330 mg | 83 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 lbs | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | 1-1/2 oz | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | 3-1/4 oz | 1/4 cup 3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| WATER |  |  |  | 2-1/3 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/4 lbs | $1 \mathrm{qts} 1 / 4$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| EXTRACT,VANILLA |  |  |  | $1-7 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3$ tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| BUTTER,MELTED |  |  |  | 12 oz | 1-1/2 cup |  |
| SUGAR,BROWN,PACKED |  |  |  | $13-5 / 8 \mathrm{oz}$ | 2-5/8 cup |  |
| MILK,NONFAT,DRY |  |  |  | $7 / 8 \mathrm{oz}$ | $1 / 4$ cup 2-1/3 tbsp |  |
| COCONUT,PREPARED,SWEETENED FLAKES |  |  |  | $1-5 / 8 \mathrm{lbs}$ | 2 qts |  |
| WATER |  |  |  | $7-1 / 3 \mathrm{oz}$ | $3 / 4$ cup 2 tbsp |  |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
4 Lightly spray each pan with non-stick cooking spray. Pour 3-1/2 quarts of batter into each sprayed and floured 9 -inch pie pan.
5 Using a convection oven, bake at 325 F . for 25 to 30 minutes or until done on low fan, open vent.
6 Combine melted butter or margarine, brown sugar, non-fat dry milk, prepared sweetened coconut flakes, and water. As soon as cakes are removed from oven, spread about 1 quart coconut mixture over each cake. Increase oven temperature to 400 F . ; return to oven about 7 minutes or until coconut peaks are lightly browned.
7 Cool. Cut 6 by 9 .

## DUTCH APPLE CAKE

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 590 cal | 120 g | 4 g | 12 g | 54 mg | 342 mg | 79 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 lbs | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | 1-1/2 oz | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | $3-1 / 4$ oz | 1/4 cup 3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | $1-1 / 2 \mathrm{lbs}$ | 3-3/8 cup |  |
| WATER |  |  |  | $2-1 / 3 \mathrm{lbs}$ | 1 qts $1 / 2$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/4 lbs | 1 qts $1 / 4$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| EXTRACT,VANILLA |  |  |  | $1-7 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3$ tbsp |  |
| PIE FILLING,APPLE,PREPARED |  |  |  | 13 lbs | $1 \mathrm{gal} 2-1 / 2 \mathrm{qts}$ |  |
| VANILLA GLAZE |  |  |  |  | $1 \mathrm{gal} 2-3 / 4 \mathrm{qts}$ |  |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
4 Pour apple pie filling evenly over batter in each pan.
5 Using a convection oven, bake at 325 F . for 25 to 30 minutes or until done on low fan, open vent.
6 Cool. Top each portion with $1 / 4$ cup Vanilla Glaze, Recipe No. D 046 00. Cut 6 by 9.

Yield $100 \quad$ Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 308 cal | 56 g | 4 g | 8 g | 45 mg | 290 mg | 76 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 lbs | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | 1-1/2 oz | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | 3-1/4 oz | 1/4 cup 3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| WATER |  |  |  | 2-1/3 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/4 lbs | $1 \mathrm{qts} 1 / 4$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| EXTRACT,VANILLA |  |  |  | $1-7 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3$ tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz |  |  |
| SUGAR,POWDERED |  |  |  | $\begin{aligned} & 6 \mathrm{lbs} \\ & 10-5 / 8 \mathrm{oz} \end{aligned}$ |  |  |
|  |  |  |  |  | 2 qts 1 cup $2-1 / 2$ cup |  |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
4 Lightly spray pie pans with non-stick cooking spray. Flour 9 -inch pie pans. Pour $2-3 / 4$ cups batter into each pan.
5 Using a convection oven, bake at 325 F . for 20 to 25 minutes or until done on low fan, open vent.
6 Cool. Split cooled cakes. Spread 3/4 cup jam or jelly over bottom half of each cake. Top with other half of cake. Sprinkle about $3-1 / 3$ tablespoon powdered sugar over each cake. Slice each layered cake into 8 slices.

DESSERTS (CAKES AND FROSTINGS) No.G 03208 YELLOW CAKE (CRUMBS)

Yield $100 \quad$ Portion 1 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 223 cal | 34 g | 4 g | 8 g | 45 mg | 280 mg | 74 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 4-3/8 lbs | 1 gal |  |
| SUGAR,GRANULATED |  |  |  | 4 lbs | 2 qts 1 cup |  |
| SALT |  |  |  | 1-1/2 oz | 2-1/3 tbsp |  |
| BAKING POWDER |  |  |  | 3-1/4 oz | 1/4 cup 3 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | 3 oz | 1-1/4 cup |  |
| SHORTENING |  |  |  | 1-1/2 lbs | 3-3/8 cup |  |
| WATER |  |  |  | 2-1/3 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 2-1/4 lbs | 1 qts $1 / 4$ cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
|  |  |  |  | $1-7 / 8 \mathrm{oz}$ | $1 / 4$ cup $1 / 3 \mathrm{tbsp}$ |  |

## Method

1 Sift together flour, sugar, salt, baking powder, and milk into mixer bowl.
2 Add shortening and water to dry ingredients; beat at low speed 1 minute until blended. Scrape down bowl; continue beating 2 minutes.
3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed about 2 minutes. Scrape down bowl. Beat at medium speed 3 minutes.
4 Pour about 7 pound 10 ounces of batter into each greased and floured pan.
5 Bake at 25 to 30 minutes or until done.
6 Cool; crumble into crumbs.

Yield $100 \quad$ Portion 1 Slice

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 240 cal | 53 g | 3 g | 2 g | 59 mg | 120 mg | 32 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 3 lbs | 2 qts 3 cup |  |
| BAKING POWDER |  |  |  | 1-1/8 oz | 2-1/3 tbsp |  |
| SALT |  |  |  | 1/2 oz | 3/8 tsp |  |
| EGGS,WHOLE,FROZEN,BEATEN,ROOM TEMPERATURE |  |  |  | 3 lbs | $1 \mathrm{qts} 1-5 / 8$ cup |  |
| SUGAR,GRANULATED |  |  |  | 3 lbs | $1 \mathrm{qts} 2-3 / 4$ cup |  |
| WATER,WARM |  |  |  | 1 lbs | 2 cup |  |
| EXTRACT,VANILLA |  |  |  | 1-7/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| SUGAR,POWDERED,SIFTEDJELLY |  |  |  | $\begin{aligned} & 12-2 / 3 \mathrm{oz} \\ & 8 \mathrm{lbs} \end{aligned}$ | 3 cup |  |
|  |  |  |  |  |  |  |

## Method

1 Sift together flour, baking powder and salt. Set aside for use in Step 4.
2 Combine eggs and sugar in mixer bowl. Using whip, beat at high speed 10 minutes or until mixture is light and fluffy, lemon colored, and thick enough to hold a crease.
3 Combine water and vanilla; add slowly to egg mixture while beating at low speed. Beat at low speed. DO NOT OVER MIX.
4 Add dry ingredients gradually to egg mixture while beating at low speed; beat only until ingredients are blended.
5 Lightly spray each pan with non-stick cooking spray. Pour about 2-1/4 quarts batter into each lightly sprayed, paper-lined pan.
6 Cakes should be put in oven at 5 minute intervals to allow time to roll each cake while hot. Bake 9 to 10 minutes or until done in 375 F. oven.
7 Prepare work table for rolling jelly roll while cake is baking. Place 4 sheets of paper, slightly larger than sheet pan, horizontally on work table; sprinkle generously with powdered sugar.
8 Turn baked cake upside down immediately onto paper covered with powdered sugar. Remove paper liner and pan as quickly as possible. Be careful not to tear cake. Spread 3 cups jelly evenly on each cake.
9 While cake is still hot, roll tightly, using paper to assist in shaping and molding an even roll. Cool.
10 When ready to serve, remove paper; sprinkle cake with powdered sugar. Cut 25 slices, about 1 -inch thick, per roll.

DESSERTS (CAKES AND FROSTINGS) No.G 03400 YELLOW CUPCAKES MIX

Yield 100 Portion 1 Cupcake

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 276 cal | 52 g | 3 g | 7 g | 11 mg | 311 mg | 26 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| CAKE MIX, WATER COOKING S | LOW <br> Y,NONSTICK |  |  | $\begin{aligned} & 10 \mathrm{lbs} \\ & 5 \mathrm{lbs} \\ & 2 \mathrm{oz} \end{aligned}$ | 2 qts $1-1 / 2$ cup <br> $1 / 4$ cup $1 / 3$ tbsp |  |

## Method

1 Prepare mix according to instructions on container.
2 Lightly spray each muffin cup with non-stick cooking spray. Fill each sprayed muffin cup $2 / 3$ full.
3 Using a convection oven, bake at 325 F . for 20 to 25 minutes or until done on low fan open vent.
4 Cool; frost or dust with powdered sugar, if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 03401
CHOCOLATE CUPCAKES MIX

Yield $100 \quad$ Portion 1 Cupcake

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 286 cal | 48 g | 3 g | 10 g | 7 mg | 376 mg |
| Calcium |  |  |  |  |  |


| Ingredient |  |
| :--- | :--- |
| CAKE MIX,DEVILS FOOD | Weight |

COOKING SPRAY,NONSTICK

## Method

1 Prepare mix according to instructions on container.
2 Lightly spray each muffin cup with non-stick cooking spray. Fill each sprayed muffin cup $2 / 3$ full.
3 Using a convection oven, bake at 325 F . for 20 to 25 minutes or until done on low fan open vent.
4 Cool ; frost or dust with powdered sugar, if desired.

DESSERTS (CAKES AND FROSTINGS) No.G 03402
SPICE CAKE CUPCAKES MIX

Yield $100 \quad$ Portion 1 Cupcake

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 278 cal | 52 g | 3 g | 7 g | 11 mg | 311 mg |

## Method

1 Prepare mix according to instructions on container. Add cinnamon, cloves, and allspice. Mix well.
2 Lightly spray each muffin cup with non-stick cooking spray. Fill each sprayed muffin cup $2 / 3$ full.
3 Using a convection oven, bake at 325 F . for 20 to 25 minutes or until done on low fan open vent.
4 Cool ; frost or dust with powdered sugar, if desired.

## GINGERBREAD CUPCAKES MIX

Yield $100 \quad$ Portion 1 Cupcake

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 298 cal | 50 g | 2 g | 10 g | 0 mg | 318 mg |


| Ingredient |
| :--- |


| GINGERBREAD MIX | Weight |
| :--- | :--- |
| COOKING SPRAY,NONSTICK |  |

## Method

1 Prepare mix according to instructions on container.
2 Lightly spray each muffin cup with non-stick cooking spray. Fill each sprayed muffin cup $2 / 3$ full.
3 Using a convection oven, bake at 325 F . for 20 to 25 minutes or until done on low fan open vent.
4 Cool ; frost or dust with powdered sugar, if desired.

## VANILLA CUPCAKES

Yield $100 \quad$ Portion 1 Cupcake

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium |
| :---: | :---: | :---: | :---: | :---: | :---: |
| 292 cal | 50 g | 2 g | 9 g | 0 mg | 299 mg |
| Calcium |  |  |  |  |  |


| Ingredient |  |
| :--- | :--- |
| CAKE MIX,WHITE | Weight |

COOKING SPRAY,NONSTICK

## Method

1 Prepare mix according to instructions on container.
2 Lightly spray each muffin cup with non-stick cooking spray. Fill each well-greased muffin cup $2 / 3$ full.
3 Using a convection oven, bake at 325 F . for 20 to 25 minutes or until done on low fan open vent.
4 Cool ; frost or dust with powdered sugar, if desired.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 225 cal | 50 g | 5 g | 2 g | 0 mg | 234 mg | 78 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| APPLESAUCE,CANNED,UNSWEETENED |  |  |  | 3 lbs | $1 \mathrm{qts} 1-1 / 2$ cup |  |
| EGG WHITES,FROZEN,THAWED |  |  |  | 2-7/8 lbs | $1 \mathrm{qts} 1-1 / 2$ cup |  |
| YOGURT,VANILLA,NONFAT |  |  |  | 1-1/8 lbs | 3 cup |  |
| WATER |  |  |  | 12-1/2 oz | 1-1/2 cup |  |
| CHOCOLATE,COOKING,UNSWEETENED,MELTED |  |  |  | $5-7 / 8 \mathrm{oz}$ | 1-1/4 cup |  |
| EXTRACT,VANILLA |  |  |  | 7/8 oz | 2 tbsp |  |
| SUGAR,GRANULATED |  |  |  | 4-5/8 lbs | 2 qts $2-1 / 2$ cup |  |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | 3-5/8 lbs | 3 qts 1 cup |  |
| COCOA |  |  |  | $12-1 / 8$ oz | 1 qts |  |
| CORNSTARCH |  |  |  | 9 oz | 2 cup |  |
| MILK,NONFAT,DRY |  |  |  | 4 oz | 1-5/8 cup |  |
| BAKING POWDER |  |  |  | 2-5/8 oz | $1 / 4$ cup 1-2/3 tbsp |  |
| CINNAMON,GROUND |  |  |  | 1 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| SALT |  |  |  | $5 / 8 \mathrm{oz}$ | 1 tbsp |  |
| BAKING SODA |  |  |  | $2 / 3 \mathrm{oz}$ | 1 tbsp |  |
| COOKING SPRAY,NONSTICK |  |  |  | 2 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| CORN SYRUP,LIGHT |  |  |  | $8-2 / 3 \mathrm{oz}$ | 3/4 cup |  |
| WATER |  |  |  | 6-1/4 oz | 3/4 cup |  |
| SUGAR,POWDERED,SIFTED |  |  |  | 1-1/4 lbs | 1 qts $1 / 2$ cup |  |
| COCOA |  |  |  | 3 oz | 1 cup |  |

## Method

1 Place applesauce, egg whites, yogurt, water, melted chocolate and vanilla in mixer bowl. Mix at low speed 1 minute to blend. Mix at high speed 1 minute.
2 Sift together sugar, flour, cocoa, cornstarch, milk, baking powder, cinnamon, salt, and baking soda.
3 Add dry ingredients to mixer bowl. Mix at low speed 2 minutes. Scrape down bowl. Mix at medium speed 2 minutes or until batter is smooth.
4 Lightly spray pans with non-stick cooking spray. Pour 1 gallon batter into each pan.
5 Using a convection oven bake at 325 F . for 20-25 minutes or until done on low fan, open vent.
6 To make glaze, place syrup and water in mixer bowl. Using a wire whip, mix at low speed 1 minute.
7 Sift sugar and cocoa together.
8 Add to syrup and water mixture. Mix at low speed 1 minute; scrape bowl. Mix at high speed 2 minutes.
9 Spread 1-1/2 cups chocolate glaze over each warm cake. Cool. Cut 6 by 9.

Yield $100 \quad$ Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 262 cal | 44 g | 9 g | 6 g | 4 mg | 424 mg | 101 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| MARGARINE,MELTED |  |  |  | 1-1/4 lbs | 2-1/2 cup |  |
| CRACKERS,GRAHAM,LOW FAT,GROUND |  |  |  | 3 lbs |  |  |
| SUGAR,GRANULATED |  |  |  | $12-1 / 3$ oz | 1-3/4 cup |  |
| CHEESE,CREAM,FAT FREE |  |  |  | 10-1/4 lbs | 1 gal 1 qts |  |
| SUGAR,GRANULATED |  |  |  | 3 lbs | 1 qts 2-3/4 cup |  |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | $3-7 / 8 \mathrm{oz}$ | 3/4 cup 2 tbsp |  |
| MILK,NONFAT,DRY |  |  |  | $7 / 8 \mathrm{oz}$ | 1/4 cup 2 tbsp |  |
| SALT |  |  |  | 1/8 oz | $1 / 8$ tsp |  |
| EGG WHITES,FROZEN,THAWED |  |  |  | 2-2/3 lbs | 1 qts 1 cup |  |
| WATER |  |  |  | $12-1 / 2 \mathrm{oz}$ | 1-1/2 cup |  |
| JUICE,ORANGE,FRESH |  |  |  | 2-1/4 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| JUICE,LEMON,FRESH |  |  |  | 2-1/8 oz | $1 / 4$ cup $1 / 3$ tbsp |  |
| EXTRACT,VANILLA |  |  |  | $3 / 4 \mathrm{oz}$ | 1 tbsp |  |
| ORANGE,RIND,GRATED |  |  |  | $1 / 3 \mathrm{oz}$ | 1 tbsp |  |
| LEMON RIND,GRATED |  |  |  | $1 / 4 \mathrm{oz}$ | 1 tbsp |  |

## Method

1 Combine margarine or butter, crumbs, and sugar in mixer bowl. Blend thoroughly at low speed, about 1 minute.
2 Press about 2-1/4 quarts crumb mixture firmly into bottom of each pan. Using a convection oven, bake at 325 F. 3 minutes on low fan, open vent. Cool; set aside for use in Step 8.
3 Place cream cheese in mixer bowl. Whip at high speed until fluffy, about 3 minutes.
4 Combine sugar, flour, milk, and salt. Mix well.
5 Add to cream cheese; whip at medium speed until blended, about 2 minutes; scrape down bowl; whip at high speed until smooth, about 1 minute.
6 Add egg whites gradually while mixing at low speed 1 minute. Scrape down bowl. Whip at high speed until smooth, about 1 minute.
7 Combine water, orange and lemon juices, vanilla, orange and lemon rinds; add to cheese mixture. Whip at medium speed until well blended, about 2 minutes.
8 Pour about 1-1/4 gallons cheese filling evenly over crust in each pan. Spread evenly.
9 Using a convection oven bake at 325 F. 25 to 30 minutes or until firm and lightly browned on low fan, open vent.
10 CCP: Hold for service at 41 F. or lower. Cut 6 by 9 . Cheesecake may be served with cherry or blueberry pie filling as topping.

