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#### 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.
  - 1. 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 cups) shortening and 1 lb (1 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				
	cakes may be slightly darker than inside.				
SHAPE AND SIZE	Cakes should be slightly rounded on top with even height at sides. Cakes should				
	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				
	slightly darker.				
TEXTURE	Breaks easily but does not crumble. Moist but not gummy. Light, velvety, fine to				
	medium walled cells.				
FLAVOR	Determined by type of cake. Sweet, no off-flavor.				

## BATTER CAKES CAUSES FOR POOR QUALITY

OUTSIDE A	PPEARANCE	Chebes for for Quilliff
OU ISIDE A		
	Peaks	Oven too hot. Not enough liquid. Batter overmixed. Pans too close together or
		too close to sides of oven. Too much flour.
	Sag in center	Underbaked. Oven too cool. Too much batter in pan. Too much sugar,
		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.
	Sticky	Underbaked. High humidity. Cake placed in pastry cabinet, refrigerator, or freezer
		while still warm.
	Tough	Overmixed. Oven too cool. Too much flour. Not enough shortening or sugar.
	Hard	Overbaked. Pan too deep.
COLOR		
	Too Dark	Oven too hot. Too much sugar or milk solids.
	Too Light	Not enough batter in pan. Overmixed or undermixed. Underbaked.
INSIDE API	PEARANCE	
	Coarse Grain	Overmixed or undermixed. Oven too cool. Too much leavening.
	Tunnels	Undermixed or overmixed. Oven too hot.

# BATTER CAKES CAUSES FOR POOR QUALITY - CONTINUED

TEXTURE	Too Dry	Overbaked. Not enough liquid or shortening. Too much flour or leavening.		
		Omission of eggs.		
Crumbly		Not enough shortening. Too much shortening. Too much leavening. Oven too		
		cool. Undermixed or overmixed. Not enough eggs.		
	Tough	Overmixed. Too much or wrong type of flour. Not enough shortening or sugar.		
		Oven too hot or too cool.		
	Too Tender	Batter undermixed.		
	Too Heavy	Too much shortening. Underbaked.		
EXCESSIV	E 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 S	SPOT ON	Not enough liquid. Too much flour. Excess bottom heat in oven. Pan not		
BOTTOM		properly prepared.		
UNEVENLY	Y BAKED	Undermixed or overmixed. Uneven or dented pan. Not panned properly. Hot or		
		cold spots in oven. Low fan not used in convection ovens.		
FALLS DUI	RING BAKING	Overmixed. Jarred during baking. Oven too cool.		
LACKS VOLUME		Not enough leavening. Undermixed or overmixed. Not enough batter in pan.		
		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		
		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 20-25 minutes. For 100 portions: Use 12 layer pans (6-2-layer cakes);

cut 16 portions per cake.

Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed 16-inch Square Sheet Pan

on recipe card. For 100 portions: Use 3 pans; cut each cake 6 by 6.

Pour 4 to 6 lb batter into each greased and floured pan. Bake as directed 16 by 19-inch Baking Pan (field range)

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 about 2 qt batter into each greased and floured pan. Bake 20 to 25

minutes. For 100 portions: Use 4 pans; cut 25 slices per pan.

Cupcakes Fill each greased and floured or paper lined cup half full with batter.

Bake 20 to 25 minutes. A 100-portion cake recipe will yield 13 dozen

cupcakes.

# **GUIDELINES FOR CUTTING CAKES**

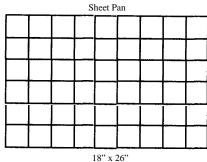
There is a satisfactory method of cutting each kind of cake. The factors to keep in mind are the size and number of servings and the cutting utensil to be used. The size and number of servings depend upon the size and number of layers in the cake. A knife with a sharp straight-edged, thin blade is most 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.

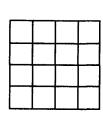
Round Pan Sheet Pan Square Pan



9" - 2 layer cake Yield: 16 servings



18" x 26" Yield: 54 servings



9" x 9" Yield: 16 servings



Yield: 25 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° 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 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			

# DESSERTS (CAKES AND FROSTINGS) No.G 002 00 APPLESAUCE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
304 cal	47 g	3 g	12 g	34 mg	172 mg	43 mg

<b>Ingredient</b>	Weight	Measure Is	sue
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 oz	1 tbsp	
CINNAMON,GROUND	1/2 oz	2 tbsp	
CLOVES,GROUND	1/4 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	

- 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.

#### DESSERTS (CAKES AND FROSTINGS) No.G 003 00

## **CHOCOLATE MACAROON CAKE (CAKE MIX)**

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
332 cal	51 g	4 g	13 g	30 mg	496 mg	109 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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 qts 3-3/8 cup	
COCONUT, PREPARED, SWEETENED FLAKES	9 oz	2-3/4 cup	
WATER	1 lbs	2 cup	
VANILLA GLAZE		2-3/4 cup	

- 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 004 00

### CHOCOLATE CHIP FUDGE FROSTING

Yield 100 Portion 2-1/2 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13516 cal	2295 g	89 g	496 g	728 mg	5336 mg	2634 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
CHOCOLATE, COOKING CHIPS, SEMISWEET	2-1/4 lbs	1 qts 2 cup	
BUTTER	8 oz	1 cup	
SUGAR,POWDERED,SIFTED	3-2/3 lbs	3 qts 2 cup	
MILK,NONFAT,DRY	1-3/4  oz	3/4 cup	
SALT	1/4 oz	1/8 tsp	
WATER,WARM	14-5/8 oz	1-3/4 cup	

### 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 005 00 VANILLA FROSTING (ICING MIX, VANILLA, POWDERED)

Yield 1 Portion Portion 2-1/2 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
7904 cal	1808 g	6 g	94 g	0 mg	261 mg	65 mg

<u>Ingredient</u>	Weight	<u>Measure</u>	<u>Issue</u>
ICING MIX,POWDER,VANILLA	4-1/4 lbs		
WATER,WARM	12-1/2 oz	1-1/2 cup	

- 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 005 01 ORANGE FROSTING (ICING MIX, VANILLA, POWDERED)

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

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
ICING MIX,POWDER,VANILLA	4-1/4 lbs		
JUICE,ORANGE	11 oz	1-1/4 cup	
ORANGE,RIND,GRATED	2-1/2 lbs	2 qts 3-3/4 cup	
WATER,WARM	2-1/8 oz	1/4 cup 1/3 tbsp	

- 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.

# DESSERTS (CAKES AND FROSTINGS) No.G 006 00 BANANA CAKE (CAKE MIX)

Yield 100 Portion 1 Piece

Calorie	s Carbohydrate	es Protein	Fat	Cholesterol	Sodium	Calcium
216 ca	40 g	3 g	5 g	11 mg	291 mg	26 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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	

- 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 006 01 BANANA CAKE (BANANA CAKE MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,BANANA10 lbs1 gal 3-3/8 qts

# Method

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

### DESSERTS (CAKES AND FROSTINGS) No.G 007 00

### **DECORATOR'S FROSTING**

Yield 100 Portion 1 Quart

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
4494 cal	837 g	0 g	138 g	0 mg	12 mg	11 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
SUGAR,POWDERED,SIFTED	1-7/8 lbs	1 qts 3 cup	
SHORTENING	4-7/8 oz	1/2 cup 2-2/3 tbsp	
WATER	3-1/8 oz	1/4 cup 2-1/3 tbsp	
EXTRACT, VANILLA	1/4 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.

# DESSERTS (CAKES AND FROSTINGS) No.G 008 00 FLORIDA LEMON CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
417 cal	52 g	4 g	22 g	53 mg	313 mg	32 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
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 oz	1-1/2 cup	
FLAVORING,LEMON	1/2 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 009 00

# CHOCOLATE FROSTING (ICING MIX, CHOCOLATE POWDERED)

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

IngredientWeightMeasureIssueWATER,WARM1 lbs2 cupICING MIX,POWDER,CHOCOLATE4 lbs

- 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 009 01 CHOC CHIP FROSTING (ICING MIX, CHOCOLATE POWDERED)

Yield 1 Portion 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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
WATER,WARM	1 lbs	2 cup	
CHOCOLATE, COOKING CHIPS, SEMISWEET	12 oz	2 cup	
ICING MIX, POWDER, CHOCOLATE	4 lbs		

- 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 009 02

# 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

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
WATER,WARM	1 lbs	2 cup	
COCONUT, PREPARED, SWEETENED FLAKES	9 oz	2-3/4 cup	
ICING MIX, POWDER, CHOCOLATE	4 lbs		

- 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 009 03

# 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

<b>Ingredient</b>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
WATER,WARM	1 lbs	2 cup	
COFFEE,INSTANT,FREEZE DRIED	3/8 oz	2 tbsp	
ICING MIX.POWDER.CHOCOLATE	4 lbs		

- 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 010 00 YELLOW CAKE (MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,YELLOW10 lbs

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

# 

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,YELLOW10 lbsFLAVORING,ALMOND1-7/8 oz1/4 cup 1/3 tbsp

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

# DESSERTS (CAKES AND FROSTINGS) No.G 010 02 BLACK WALNUT CAKE (YELLOW MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,YELLOW10 lbsFLAVORING,BLACK WALNUT1-7/8 oz1/4 cup 1/3 tbsp

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

# DESSERTS (CAKES AND FROSTINGS) No.G 010 03 LEMON CAKE (YELLOW MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
309 cal	59 g	3 g	7 g	24 mg	363 mg	31 mg

IngredientWeightMeasureIssueCAKE MIX,YELLOW10 lbsFLAVORING,LEMON2-1/8 oz1/4 cup 1/3 tbspLEMON BUTTER CREAM FROSTING2 qts 3 cup

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

# DESSERTS (CAKES AND FROSTINGS) No.G 010 04 MAPLE NUT CAKE (YELLOW MIX)

Yield 100 Portion 1 Piece

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

<b>Ingredient</b>	Weight	<b>Measure</b>	<u>Issue</u>
CAKE MIX,YELLOW	10 lbs		
NUTS,UNSALTED,CHOPPED,COARSELY	1-1/4 lbs	1 qts	
FLAVORING,MAPLE	1-7/8 oz	1/4 cup 1/3 tbsp	
BUTTER CREAM FROSTING		2 gts 3 cup	

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

# DESSERTS (CAKES AND FROSTINGS) No.G 010 05 MARBLE CAKE (MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,YELLOW5 lbsCAKE MIX,DEVILS FOOD5 lbs

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

# DESSERTS (CAKES AND FROSTINGS) No.G 010 06 ORANGE CAKE (YELLOW MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,YELLOW10 lbsFLAVORING,ORANGE1-7/8 oz1/4 cup 1/3 tbsp

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

# DESSERTS (CAKES AND FROSTINGS) No.G 011 00 EASY CHOCOLATE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
345 cal	56 g	3 g	13 g	0 mg	315 mg	9 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
FLOUR, WHEAT, GENERAL PURPOSE	5 lbs	1 gal 1/2 qts	
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 oz	3 tbsp	
WATER	5-1/4 lbs	2 qts 2 cup	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

- 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 012 00 DEVIL'S FOOD CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	49 g	4 g	14 g	49 mg	333 mg	32 mg

<u>Ingredient</u>	Weight	Measure Iss	<u>sue</u>
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 oz	2-1/3 tbsp	
BAKING SODA	1-5/8 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, VANILLA	7/8 oz	2 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

- 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 012 01 DEVIL'S FOOD CAKE (CAKE MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,DEVILS FOOD10 lbs

# Method

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

# DESSERTS (CAKES AND FROSTINGS) No.G 012 02 GERMAN CHOCOLATE CAKE (MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,GERMAN CHOCOLATE<br/>COCONUT PECAN FROSTING10 lbs3 qts

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

# DESSERTS (CAKES AND FROSTINGS) No.G 013 00 CARROT CAKE (CAKE MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,CARROT10 lbsCREAM CHEESE FROSTING2 qts 2 cup

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

## 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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
PEANUT BUTTER	1-3/8 lbs	2-1/2 cup	
BUTTER,SOFTENED	10 oz	1-1/4 cup	
HONEY	15 oz	1-1/4 cup	
SUGAR, POWDERED	2-1/2 lbs	2 qts 1-5/8 cup	
MILK,NONFAT,DRY	1-5/8 oz	1/2 cup 2-2/3 tbsp	
WATER	12-1/2 oz	1-1/2 cup	
EXTRACT, VANILLA	1/4 oz	1/4 tsp	

- 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.

## **CHOCOLATE FUDGE FROSTING**

Yield 100 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

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
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 oz	1/4 cup 2-1/3 tbsp	
SALT	1/4 oz	1/8 tsp	
WATER,WARM	1 lbs	1-7/8 cup	
EXTRACT, VANILLA	7/8 oz	2 tbsp	

- 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.

## STRAWBERRY SHORTCAKE (BISCUIT MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
293 cal	47 g	4 g	10 g	5 mg	550 mg	106 mg

<b>Ingredient</b>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
BISCUIT MIX	9 lbs	2 gal 1/2 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 gal 2-1/4 qts	
STRAWBERRIES,FROZEN,THAWED	31-1/2 lbs	3 gal 2 qts	

- 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 002 00.
- 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 016 01 STRAWBERRY SHORTCAKE (CAKE MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
265 cal	52 g	4 g	5 g	11 mg	304 mg	57 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
CAKE MIX, YELLOW	10 lbs		
WHIPPED TOPPING (DEHYDRATED)		1 gal 2-1/4 qts	
STRAWBERRIES,FROZEN,THAWED	31-1/2 lbs	3 gal 2 qts	

- 1 Prepare mix according to instructions on container. When cakes are cool, cut 6x9.
- 2 Prepare 1-1/4 recipes Whipped Topping, K 002 00.
- 3 Place 1/4 cup strawberries on each piece of cake. Top with 1/4 cup whipped topping.

## DESSERTS (CAKES AND FROSTINGS) No.G 017 00 GINGERBREAD

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
265 cal	42 g	3 g	10 g	24 mg	266 mg	55 mg

<u>Ingredient</u>	<b>Weight</b>	Measure	<u>Issue</u>
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 oz	2-1/3 tbsp	
BAKING SODA	1-1/3 oz	2-2/3 tbsp	
CINNAMON,GROUND	1/2 oz	2 tbsp	
GINGER,GROUND	3/4 oz	1/4 cup 1/3 tbsp	
SHORTENING	1-1/3 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 002 00 or 3 tablespoons Lemon Sauce, Recipe No. K 009 00 or dust with powdered sugar.

# DESSERTS (CAKES AND FROSTINGS) No.G 017 01 GINGERBREAD (GINGERBREAD CAKE MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueGINGERBREAD MIX15 lbs

## Method

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

## DESSERTS (CAKES AND FROSTINGS) No.G 018 00 CARAMEL FROSTING

Yield 100 Portion 2-1/2 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
12575 cal	2280 g	10 g	416 g	1121 mg	4576 mg	877 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
BUTTER	1-1/8 lbs	2-1/4 cup	
SUGAR,BROWN,PACKED	1-1/3 lbs	1 qts 1/4 cup	
MILK,NONFAT,DRY	5/8 oz	1/4 cup 1/3 tbsp	
WATER	8-1/3 oz	1 cup	
SUGAR,POWDERED,SIFTED	3-2/3 lbs	3 qts 2 cup	

- 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.

## **BROWN SUGAR FROSTING**

Yield 100 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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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 lbs	2 qts	
EXTRACT, VANILLA	7/8 oz	2 tbsp	

- 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 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
340 cal	52 g	6 g	13 g	11 mg	340 mg	30 mg

<u>Ingredient</u>	Weight	Measure Is	<u>sue</u>
CAKE MIX, YELLOW	10 lbs		
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
FLOUR,WHEAT,GENERAL PURPOSE	1-2/3 lbs	1 qts 2 cup	
SUGAR,GRANULATED	2 lbs	1 qts 1/2 cup	
PEANUT BUTTER	1-3/4 lbs	3 cup	
MARGARINE, SOFTENED	5 oz	1/2 cup 2 tbsp	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 020 01 PEANUT BUTTER CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
290 cal	38 g	6 g	14 g	11 mg	345 mg	29 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
CAKE MIX, YELLOW	10 lbs		
PEANUT BUTTER	2-1/2 lbs	1 qts 1/2 cup	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 021 00 POUND CAKE

Yield 100 Portion 1 Slice

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

<u>Ingredient</u>	Weight	Measure Is	sue
FLOUR,WHEAT,GENERAL PURPOSE	4-3/8 lbs	1 gal	
SUGAR,GRANULATED	4-1/4 lbs	2 qts 1-5/8 cup	
SALT	1-1/4  oz	2 tbsp	
BAKING POWDER	3/4  oz	1 tbsp	
MILK,NONFAT,DRY	1-5/8 oz	1/2 cup 2-2/3 tbsp	
SHORTENING	2-3/4 lbs	1 qts 2 cup	
WATER	1-7/8 lbs	3-1/2 cup	
EGGS,WHOLE,FROZEN	3 lbs	1 qts 1-5/8 cup	
EXTRACT, VANILLA	1-7/8 oz	1/4 cup 1/3 tbsp	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

- 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 6x9.

# DESSERTS (CAKES AND FROSTINGS) No.G 021 01 ALMOND POUND CAKE (POUND CAKE MIX)

Yield 100 Portion 1 Piece

Ca	lories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
20	1 cal	15 g	3 g	14 g	56 mg	177 mg	29 mg

<u>Ingredient</u>	<b>Weight</b>	Measure <u>Issue</u>
CAKE MIX,POUND	10 lbs	
FLAVORING,ALMOND	1-7/8 oz	1/4 cup 1/3 tbsp

<sup>1</sup> Prepare mix according to instructions on container. Add almond flavoring.

# DESSERTS (CAKES AND FROSTINGS) No.G 021 02 VELVET POUND CAKE (YELLOW CAKE MIX)

Yield 100 Portion 1 Piece

Calo	ries	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
289	cal	42 g	3 g	12 g	26 mg	398 mg	28 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
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	

- 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 021 03 LEMON POUND CAKE (POUND CAKE MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
206 cal	15 g	3 g	15 g	54 mg	176 mg	29 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
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.

## **BUTTER CREAM FROSTING**

Yield 100 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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
BUTTER,SOFTENED	1-1/4 lbs	2-1/2 cup	
SUGAR,POWDERED,SIFTED	5 lbs	1 gal 3/4 qts	
SALT	1/4 oz	1/8 tsp	
MILK,NONFAT,DRY	ONFAT,DRY 1 oz 1/4 cup 3-1/3		
EXTRACT, VANILLA	7/8 oz	2 tbsp	
WATER	6-1/4 oz	3/4 cup	

- 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 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

<u>Ingredient</u>	<b>Weight</b>	Measure Issue	<u>}</u>
BUTTER,SOFTENED	1-1/4 lbs	2-1/2 cup	
SUGAR,POWDERED,SIFTED	5 lbs	1 gal 3/4 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 oz	1 cup	

- 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.

### CHOCOLATE BUTTER CREAM FROSTING

Yield 100 Portion 2-3/4 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13907 cal	2474 g	83 g	510 g	1248 mg	7283 mg	976 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
BUTTER, SOFTENED	1-1/4 lbs	2-1/2 cup	
SUGAR,POWDERED,SIFTED	5 lbs	1 gal 3/4 qts	
SALT	1/4 oz	1/8 tsp	
MILK,NONFAT,DRY	1 oz	1/4 cup 3-1/3 tbsp	
COCOA	12-1/8 oz	1 qts	
EXTRACT, VANILLA	7/8 oz	2 tbsp	
WATER,BOILING	10-1/2 oz	1-1/4 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, 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.

### **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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<b>Issue</b>
BUTTER,SOFTENED	1-1/4 lbs	2-1/2 cup	
SUGAR,POWDERED,SIFTED	5 lbs	1 gal 3/4 qts	
SALT	1/4 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	

- 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	Calcium
13075 cal	2294 g	16 g	463 g	1248 mg	7225 mg	572 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
BUTTER,SOFTENED	1-1/4 lbs	2-1/2 cup	
SUGAR,POWDERED,SIFTED	5 lbs	1 gal 3/4 qts	
SALT	1/4 oz	1/8 tsp	
MILK,NONFAT,DRY	1 oz	1/4 cup 3-1/3 tbsp	
LEMON RIND,GRATED	7/8 oz	1/4 cup 1/3 tbsp	
JUICE,LEMON	3-1/4 oz	1/4 cup 2-1/3 tbsp	
WATER	6-1/4 oz	3/4 cup	

- 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.

## MAPLE BUTTER CREAM FROSTING

Yield 100 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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
BUTTER,SOFTENED	1-1/4 lbs	2-1/2 cup	
SUGAR,POWDERED,SIFTED	5 lbs	1 gal 3/4 qts	
SALT	1/4 oz	1/8 tsp	
MILK,NONFAT,DRY	1 oz	1/4 cup 3-1/3 tbsp	
EXTRACT, VANILLA	1/2 oz	1 tbsp	
FLAVORING,MAPLE	1-3/8  oz	3 tbsp	
WATER	6-1/4 oz	3/4 cup	

- 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.

## **MOCHA BUTTER CREAM FROSTING**

Yield 100 Portion 2-3/4 Quarts

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
13206 cal	2332 g	28 g	478 g	1242 mg	7068 mg	315 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
BUTTER,SOFTENED	1-1/4 lbs	2-1/2 cup	
SUGAR,POWDERED,SIFTED	5 lbs	1 gal 3/4 qts	
SALT	1/4 oz	1/8 tsp	
COCOA	4 oz	1-3/8 cup	
COFFEE (INSTANT)		1 cup	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 023 00 EASY VANILLA CAKE

## Portion 1 Piece

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

<b>Ingredient</b>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
FLOUR,WHEAT,GENERAL PURPOSE	5 lbs	1 gal 1/2 qts	
OIL,SALAD	1-3/4 lbs	3-3/4 cup	
SUGAR,GRANULATED	5-1/4 lbs	3 qts	
MILK,NONFAT,DRY	2-3/8 oz	1 cup	
BAKING POWDER	3-7/8 oz	1/2 cup	
SALT	1 oz	1 tbsp	
WATER,WARM	3-1/8 lbs	1 qts 2 cup	
EGG WHITES,FROZEN,THAWED	1-3/4 lbs	3-1/4 cup	
EXTRACT, VANILLA	3-2/3 oz	1/2 cup	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

#### Method

Yield 100

- 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 024 00 CHOCOLATE GLAZE FROSTING

Yield 100 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

<u>Ingredient</u>	Weight	Measure <u>Issue</u>	
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 oz	1/8 tsp	
WATER, BOILING	4-1/8 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 025 00 SPICE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
337 cal	50 g	4 g	14 g	40 mg	320 mg	76 mg

<u>Ingredient</u>	<b>Weight</b>	<u>Measure</u>	<u>Issue</u>
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 oz	1 tbsp	
CINNAMON,GROUND	1 oz	1/4 cup 1/3 tbsp	
CLOVES,GROUND	1/2 oz	2 tbsp	
ALLSPICE,GROUND	1/4 oz	1 tbsp	
MILK,NONFAT,DRY	3 oz	1-1/4 cup	
SHORTENING	1-7/8 lbs	1 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 oz	3/4 cup	
WATER	8-1/3 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	

- 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 025 01 SPICE CAKE (YELLOW CAKE MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
273 cal	52 g	3 g	7 g	11 mg	311 mg	30 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
CAKE MIX,YELLOW	10 lbs		
CINNAMON,GROUND	1 oz	1/4 cup 1/3 tbsp	
CLOVES,GROUND	1/2 oz	2 tbsp	
ALLSPICE,GROUND	1/4 oz	1 tbsp	

## Method

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

## DESSERTS (CAKES AND FROSTINGS) No.G 026 00 CHEESE CAKE

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

<u>Ingredient</u>	Weight	<u>Measure</u>	<u>Issue</u>
MARGARINE,MELTED	1-1/2 lbs	3 cup	
CRACKERS,GRAHAM,CRUMBS	3 lbs	_	
SUGAR,GRANULATED	12-1/3 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 oz	1/8 tsp	
EGGS,WHOLE,FROZEN	2-3/8 lbs	1 qts 1/2 cup	
WATER	12-1/2 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 oz	2 tbsp	
LEMON RIND,GRATED	1/4 oz	1 tbsp	

- 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 026 01 CHEESE CAKE (MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
331 cal	41 g	5 g	17 g	22 mg	440 mg	138 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
MARGARINE,SOFTENED	1-1/2 lbs	3 cup	
CRACKERS,GRAHAM,CRUMBS	3 lbs		
SUGAR,GRANULATED	12 oz	1-3/4 cup	
CHEESECAKE MIX	8 lbs		

- 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.

#### CHEESE CAKE WITH FRUIT TOPPING

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

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
MARGARINE,MELTED	1-1/2 lbs	3 cup	
CRACKERS,GRAHAM,CRUMBS	3 lbs	-	
SUGAR,GRANULATED	12-1/3 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 oz	1/8 tsp	
MILK,NONFAT,DRY	1 oz	1/4 cup 3 tbsp	
EGGS,WHOLE,FROZEN	2-3/8 lbs	1 qts 1/2 cup	
WATER	12-1/2 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 oz	2 tbsp	
LEMON RIND,GRATED	1/4 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.

## CHEESE CAKE MIX WITH FRUIT TOPPING

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
366 cal	51 g	5 g	17 g	22 mg	460 mg	147 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
MARGARINE,SOFTENED	1-1/2 lbs	3 cup	
CRACKERS,GRAHAM,CRUMBS	3 lbs		
SUGAR,GRANULATED	12 oz	1-3/4 cup	
CHEESECAKE MIX	8 lbs		
PIE FILLING,BLUEBERRY,PREPARED	8-3/4 lbs	3 qts 2-7/8 cup	

- 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.

### CHEESE CAKE WITH SOUR CREAM TOPPING

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

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
MARGARINE,MELTED	1-1/2 lbs	3 cup	
CRACKERS,GRAHAM,CRUMBS	3 lbs	•	
SUGAR,GRANULATED	12-1/3 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 oz	1/8 tsp	
EGGS,WHOLE,FROZEN	2-3/8 lbs	1 qts 1/2 cup	
WATER	12-1/2 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 oz	2 tbsp	
LEMON RIND,GRATED	1/4 oz	1 tbsp	
SOUR CREAM,LOW FAT	3 lbs	1 qts 2 cup	
SUGAR,GRANULATED	12-1/3 oz	1-3/4 cup	

- 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.

#### CHEESE CAKE WITH STRAWBERRIES

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

<b>Ingredient</b>	Weight	<u>Measure</u>	<u>Issue</u>
MARGARINE, MELTED	1-1/2 lbs	3 cup	
CRACKERS,GRAHAM,CRUMBS	3 lbs	•	
SUGAR,GRANULATED	12-1/3 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 oz	1/8 tsp	
EGGS,WHOLE,FROZEN	2-3/8 lbs	1 qts 1/2 cup	
WATER	12-1/2 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 oz	2 tbsp	
LEMON RIND,GRATED	1/4 oz	1 tbsp	
STRAWBERRIES,FROZEN,THAWED	8-3/8 lbs	3 qts 3 cup	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 027 00 CREAM CHEESE FROSTING

Yield 100 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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
CHEESE,CREAM,SOFTENED,ROOM TEMPERATURE	4 lbs	1 qts 3-7/8 cup	
SUGAR,POWDERED,SIFTED	3-1/8 lbs	3 qts	
EXTRACT, VANILLA	7/8 oz	2 tbsp	

- 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 028 00 STRAWBERRY CAKE (CAKE MIX)

Yield 100 Portion 1 Piece

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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
STRAWBERRIES,FROZEN,THAWED	2 lbs	3-1/2 cup	
DESSERT POWDER,GELATIN,STRAWBERRY	12 oz	1-1/2 cup	
CAKE MIX,WHITE	10 lbs	1 gal 3-3/8 qts	
WATER	4-1/8 lbs	2 ats	

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

### PINEAPPLE UPSIDE DOWN CAKE

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

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
PINEAPPLE, CANNED, SLICES, JUICE PACK, INCL LIQUIDS	13-1/2 lbs	1 gal 2 qts	
CHERRIES,MARASCHINO,WHOLE	1 lbs	1-3/4 cup	
BUTTER,MELTED	1-1/2 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  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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 oz	1-1/2 cup	
EXTRACT, VANILLA	1-7/8 oz	1/4 cup 1/3 tbsp	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 029 01

## PINEAPPLE UPSIDE DOWN CAKE (MIX)

Yield 100 Portion 1 Piece

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

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
PINEAPPLE, CANNED, SLICES, JUICE PACK, INCL LIQUIDS	13-1/2 lbs	1 gal 2 qts	
CHERRIES,MARASCHINO,WHOLE	1 lbs	1-3/4 cup	
SUGAR,BROWN,PACKED	3 lbs	2 qts 1-3/8 cup	
BUTTER,SOFTENED	1-1/2 lbs	3 cup	
CAKE MIX YELLOW	10 lbs	_	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 029 02 FRUIT COCKTAIL UPSIDE DOWN CAKE (MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueFRUIT COCKTAIL,CANNED,JUICE PACK,INCL LIQUIDS10-1/8 lbs1 gal 7/8 qtsCAKE MIX,YELLOW10 lbs

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

#### DESSERTS (CAKES AND FROSTINGS) No.G 029 03

### FRUIT COCKTAIL UPSIDE DOWN CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
322 cal	47 g	4 g	14 g	60 mg	341 mg	87 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
FRUIT COCKTAIL, CANNED, JUICE PACK, INCL LIQUIDS	10-1/8 lbs	1 gal 7/8 qts	
BUTTER,MELTED	1-1/2 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 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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 oz	1-1/2 cup	
EXTRACT, VANILLA	1-7/8 oz	1/4 cup 1/3 tbsp	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 030 00 WHITE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
306 cal	49 g	3 g	11 g	0 mg	338 mg	89 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<b>Issue</b>
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 oz	1/2 cup 1 tbsp	
MILK,NONFAT,DRY	3-1/4 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 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	

- 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 030 01 WHITE CAKE (WHITE CAKE MIX)

Yield 100 Portion 1 Piece

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

IngredientWeightMeasureIssueCAKE MIX,WHITE10 lbs1 gal 3-3/8 qts

## Method

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

# DESSERTS (CAKES AND FROSTINGS) No.G 030 02 LEMON FILLED CAKE (WHITE CAKE MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
361 cal	64 g	2 g	11 g	12 mg	370 mg	23 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
CAKE MIX,WHITE	10 lbs	1 gal 3-3/8 qts	
PIE FILLING,LEMON,PREPARED	5 lbs	2 qts 2 cup	
COCONUT BUTTER CREAM FROSTING	3-1/2 kg	2-3/4 unit	

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

# DESSERTS (CAKES AND FROSTINGS) No.G 030 03 RASPBERRY FILLED CAKE (WHITE CAKE MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
286 cal	42 g	3 g	12 g	0 mg	299 mg	28 mg

<b>Ingredient</b>	Weight	<b>Measure</b>	<u>Issue</u>
CAKE MIX,WHITE	10 lbs	1 gal 3-3/8 qts	
RASPBERRY BAKERY FILLING	4-1/8 lbs	1 qts 3 cup	
WHIPPED TOPPING (DEHYDRATED)		1 gal 2 qts	

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

# DESSERTS (CAKES AND FROSTINGS) No.G 030 04 STRAWBERRY FILLED CAKE (WHITE CAKE MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
313 cal	50 g	3 g	12 g	0 mg	296 mg	27 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
CAKE MIX, WHITE	10 lbs	1 gal 3-3/8 qts	
JAM,STRAWBERRY	4 lbs	1 qts 1-5/8 cup	
WHIPPED TOPPING (DEHYDRATED)		1 gal 2 qts	

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

## DESSERTS (CAKES AND FROSTINGS) No.G 031 00 COCONUT PECAN FROSTING

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

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
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 oz	1 tbsp	
PECANS,CHOPPED	1 lbs	-	
COCONUT, PREPARED, SWEETENED FLAKES	1-1/4 lbs	1 qts 2 cup	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 032 00 YELLOW CAKE

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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 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	

- 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.

### DESSERTS (CAKES AND FROSTINGS) No.G 032 01

### **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

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 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	
BUTTER CREAM FROSTING		2 qts 3 cup	
BANANA,FRESH,SLICED	2-1/2 lbs	1 qts 3-1/2 cup	3-7/8 lbs

- 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 032 02 BOSTON CREAM PIE

Yield 100 Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
330 cal	57 g	4 g	10 g	48 mg	457 mg	101 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 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 gal 1/8 qts	
CHOCOLATE GLAZE FROSTING		1 qts 1/2 cup	
SUGAR,POWDERED	10-5/8 oz	2-1/2 cup	

- 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 014 00 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 024 00; spread 1/3 cup over each cake, or use powdered sugar; sprinkle 3-1/3 tablespoons over each cake. Cut 8 wedges per pie.

## DESSERTS (CAKES AND FROSTINGS) No.G 032 03 MARBLE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
321 cal	50 g	4 g	13 g	47 mg	329 mg	54 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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 oz	3/4 cup	
SHORTENING	10-7/8 oz	1-1/2 cup	
WATER	1-1/8 lbs	2-1/4 cup	
EGGS,WHOLE,FROZEN	1-1/8 lbs	2-1/8 cup	
WATER	6-1/4 oz	3/4 cup	
EXTRACT, VANILLA	7/8 oz	2 tbsp	
DEVIL'S FOOD CAKE (1 PIECE)	3-7/8 kg	50 unit	

- 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 012 00 or G 012 01.
- 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 032 04 COCONUT CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
305 cal	42 g	4 g	14 g	52 mg	330 mg	83 mg

<u>Ingredient</u>	Weight	Measure Issu	<u>1e</u>
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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 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	
BUTTER,MELTED	12 oz	1-1/2 cup	
SUGAR,BROWN,PACKED	13-5/8 oz	2-5/8 cup	
MILK,NONFAT,DRY	7/8 oz	1/4 cup 2-1/3 tbsp	
COCONUT, PREPARED, SWEETENED FLAKES	1-5/8 lbs	2 qts	
WATER	7-1/3  oz	3/4 cup 2 tbsp	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 032 06 DUTCH APPLE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
590 cal	120 g	4 g	12 g	54 mg	342 mg	79 mg

<b>Ingredient</b>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 oz	1-1/2 cup	
EXTRACT, VANILLA	1-7/8 oz	1/4 cup 1/3 tbsp	
PIE FILLING,APPLE,PREPARED	13 lbs	1 gal 2-1/2 qts	
VANILLA GLAZE		1 gal 2-3/4 qts	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 032 07

## FILLED CAKE (WASHINGTON PIE)

Yield 100 Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
308 cal	56 g	4 g	8 g	45 mg	290 mg	76 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 oz	1-1/2 cup	
EXTRACT, VANILLA	1-7/8 oz	1/4 cup 1/3 tbsp	
COOKING SPRAY,NONSTICK	2 oz		
JELLY	6 lbs	2 qts 1 cup	
SUGAR,POWDERED	10-5/8 oz	2-1/2 cup	

- 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 032 08

## YELLOW CAKE (CRUMBS)

Yield 100 Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
223 cal	34 g	4 g	8 g	45 mg	280 mg	74 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
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 qts 1/2 cup	
EGGS,WHOLE,FROZEN	2-1/4 lbs	1 qts 1/4 cup	
WATER	12-1/2 oz	1-1/2 cup	
EXTRACT, VANILLA	1-7/8 oz	1/4 cup 1/3 tbsp	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 033 00 JELLY ROLL

Yield 100 Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
240 cal	53 g	3 g	2 g	59 mg	120 mg	32 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
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 qts 1-5/8 cup	
SUGAR,GRANULATED	3 lbs	1 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,SIFTED	12-2/3 oz	3 cup	
JELLY	8 lbs	3 qts	

- 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 034 00

## 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

<b>Ingredient</b>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
CAKE MIX,YELLOW	10 lbs		
WATER	5 lbs	2 qts 1-1/2 cup	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

- 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 034 01 CHOCOLATE CUPCAKES MIX

Yield 100 Portion 1 Cupcake

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
286 cal	48 g	3 g	10 g	7 mg	376 mg	115 mg

<b>Ingredient</b>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
CAKE MIX,DEVILS FOOD	10 lbs		
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

- 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 034 02

## SPICE CAKE CUPCAKES MIX

Yield 100 Portion 1 Cupcake

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
278 cal	52 g	3 g	7 g	11 mg	311 mg	30 mg

<u>Ingredient</u>	<b>Weight</b>	Measure Issue
CAKE MIX, YELLOW	10 lbs	
CINNAMON,GROUND	1 oz	1/4 cup 1/3 tbsp
CLOVES,GROUND	1/2 oz	2 tbsp
ALLSPICE,GROUND	1/4 oz	1 tbsp
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp

- 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.

#### DESSERTS (CAKES AND FROSTINGS) No.G 034 03

## **GINGERBREAD CUPCAKES MIX**

Yield 100 Portion 1 Cupcake

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
298 cal	50 g	2 g	10 g	0 mg	318 mg	43 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
GINGERBREAD MIX	10 lbs		
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

- 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 034 04 VANILLA CUPCAKES

Yield 100 Portion 1 Cupcake

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
292 cal	50 g	2 g	9 g	0 mg	299 mg	16 mg

<b>Ingredient</b>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
CAKE MIX, WHITE	10 lbs	1 gal 3-3/8 qts	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 035 00 CHOCO-LITE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
225 cal	50 g	5 g	2 g	0 mg	234 mg	78 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
APPLESAUCE,CANNED,UNSWEETENED	3 lbs	1 qts 1-1/2 cup	
EGG WHITES,FROZEN,THAWED	2-7/8 lbs	1 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 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 oz	1 tbsp	
BAKING SODA	2/3 oz	1 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
CORN SYRUP,LIGHT	8-2/3 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	

- 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.

## DESSERTS (CAKES AND FROSTINGS) No.G 036 00 LITE CHEESE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
262 cal	44 g	9 g	6 g	4 mg	424 mg	101 mg

<u>Ingredient</u>	Weight	<b>Measure</b>	<u>Issue</u>
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 oz	3/4 cup 2 tbsp	
MILK,NONFAT,DRY	7/8 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 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 oz	1 tbsp	
ORANGE,RIND,GRATED	1/3 oz	1 tbsp	
LEMON RIND,GRATED	1/4 oz	1 tbsp	

- 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.