## Applesauce Cake

|  |  |  | Desserts |  |  | C-03 |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Ingredients | 50 Servings |  | 100 Servings |  | Directions |  |
|  | Weight | Measure | Weight | Measure |  |  |
| Enriched all-purpose flour | 1 lb 14 oz | 1 qt 3 cups | 3 lb 12 oz | 3 qt 2 cups | 1. Blend flour, sugar, dry milk, baking powder, salt, cloves, and cinnamon in mixer for 1 minute on low speed. |  |
| Sugar | 1 lb 12 oz | 1 qt | 3 lb 8 oz | 2 qt |  |  |
| Instant nonfat dry milk | $21 / 2 \mathrm{oz}$ | 1 cup | 5 oz | 2 cups |  |  |
| Baking powder |  | $1 / 4$ cup | 3 oz | $1 / 2$ cup |  |  |
| Salt |  | $11 / 2$ tsp |  | 1 Tbsp |  |  |
| Ground cloves |  | $11 / 2 \mathrm{tsp}$ |  | 1 Tbsp |  |  |
| Ground cinnamon |  | 1 Tbsp |  | 2 Tbsp |  |  |
| Frozen whole eggs, thawed OR <br> Fresh large eggs (see Special Tip) | 14 oz | $12 / 3$ cups <br> OR <br> 8 each | 1 lb 12 oz | $31 / 3$ cups <br> OR <br> 16 each | 2. Combine eggs, vanilla, and water. Add shortening and liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed. |  |
| Vanilla |  | 1 Tbsp |  | 2 Tbsp |  |  |
| Water |  | $1 / 4$ cup |  | $1 / 2$ cup |  |  |
| Shortening | 13 oz | 2 cups | 1 lb 10 oz | 1 qt |  |  |
| Canned applesauce | 1 lb 11 oz | $\begin{gathered} 3 \text { cups } \\ (1 / 4 \mathrm{No.} 10 \mathrm{can}) \end{gathered}$ | 3 lb 6 oz | 1 qt 2 cups ( $1 / 2$ No. 10 can) | 3. Add applesauce. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed. Add raisins (optional) and nuts (optional). Blend for 1 minute on low speed. |  |
| $\dagger$ Raisins, plumped (optional) | 1 lb | $21 / 2$ cups | 2 lb | 1 qt 1 cup |  |  |
| Chopped walnuts (optional) | 8 oz | $13 / 4$ cups 2 Tbsp | 1 lb | $33 / 4$ cups |  |  |
|  |  |  |  |  | 4. Pour 7 lb 3 oz ( 3 qt 3 cups) batter into each sheet pan (18" $\times 26$ " $\times 1$ ") which has been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans. |  |
|  |  |  |  |  | 5. Bake until lightly browned: Conventional oven: $375^{\circ} \mathrm{F}$ for 35 minutes Convection oven: $325^{\circ} \mathrm{F}$ for 25 minutes |  |
|  |  |  |  |  | 6. Cool. If desired, dust lightly with powdered sugar. |  |
|  |  |  |  |  | 7. Cut each pan $5 \times 10$ ( 50 pieces per pan). |  |

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## Comments:

†To plump raisins, cover the fruit with very hot tap water. Soak
2- 5 minutes. DO NOT OVERSOAK. Drain well before using.

| SERV NG: | YIELD: | VOLUME: |  |
| :---: | :---: | :---: | :---: |
| 1 piece. <br> For Enhanced Meal Pattern only: 1 piece provides 1 serving of grains/breads. | 50 Servings: 50 pieces | 50 Servings: | about 3 quarts 3 cups (batter) 1 sheet pan |
|  | 100 Servings: 100 pieces | 100 Servings: | about 1 gallon $31 / 2$ quarts (batter) <br> 2 sheet pans |
|  | Edited 2004 |  |  |

Special Tip:
For 50 servings, use 4 oz ( $11 / 3$ cups) dried whole eggs and $11 / 3$ cups water in place of eggs.

For 100 servings, use 8 oz ( $22 / 3$ cups) dried whole eggs and $22 / 3$ cups water in place of eggs.

| Nutrients Per Serving |  |  |  |  |  |
| :--- | ---: | :--- | ---: | :--- | ---: |
| Calories | 218 | Saturated Fat | 2.13 g | Iron | 1.15 mg |
| Protein | 3.28 g | Cholesterol | 34 mg | Calcium | 92 mg |
| Carbohydrate | 33.18 g | Vitamin A | 86 IU | Sodium | 205 mg |
| Total Fat | 8.39 g | Vitamin C | 0.4 mg | Dietary Fiber | 0.7 g |
|  |  |  |  |  |  |

