## **Applesauce Cake**

Desserts C-03

Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure	Directions	
Enriched all-purpose flour	1 lb 14 oz	1 qt 3 cups	3 lb 12 oz	3 qt 2 cups	<ol> <li>Blend flour, sugar, dry milk, baking powder, salt, cloves, and cinnamon in mixer for 1 minute on low speed.</li> </ol>	
Sugar	1 lb 12 oz	1 qt	3 lb 8 oz	2 qt		
Instant nonfat dry milk	2 ½ oz	1 cup	5 oz	2 cups		
Baking powder		½ cup	3 oz	½ cup		
Salt		1 ½ tsp		1 Tbsp		
Ground cloves		1 ½ tsp		1 Tbsp		
Ground cinnamon		1 Tbsp		2 Tbsp		
Frozen whole eggs, thawed OR	14 oz	1 % cups	1 lb 12 oz	3 ⅓ cups	<ol><li>Combine eggs, vanilla, and water. Add shortening and liquid mixture to dry</li></ol>	
Fresh large eggs (see Special Tip)		OR 8 each		OR 16 each	ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.	
Vanilla		1 Tbsp		2 Tbsp		
Water		1/4 cup		½ cup		
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt		
Canned applesauce	1 lb 11 oz	3 cups (1/4 No. 10 can)	3 lb 6 oz	1 qt 2 cups (½ No. 10 can)	<ol> <li>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.</li> </ol>	
†Raisins, plumped (optional)	1 lb	2 ½ cups	2 lb	1 qt 1 cup		
Chopped walnuts (optional)	8 oz	1 3/4 cups 2 Tbsp	1 lb	3 ¾ cups		
					4. Pour 7 lb 3 oz (3 qt 3 cups) batter into each sheet pan (18" x 26" x 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.	
					<ol> <li>Bake until lightly browned:         Conventional oven: 375° F for 35 minutes         Convection oven: 325° F for 25 minutes     </li> </ol>	
					<ol><li>Cool. If desired, dust lightly with powdered sugar.</li></ol>	
					7. Cut each pan 5 x 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.

SERVING:	YIELD:	VOLUME:	
1 piece. For Enhanced Meal Pattern only: 1 piece provides 1 serving of grains/breads.	<b>50 Servings</b> : 50 pieces	50 Servings:	about 3 quarts 3 cups (batter) 1 sheet pan
	100 Servings: 100 pieces	100 Servings:	about 1 gallon 3 ½ quarts (batter) 2 sheet pans
	Edited 2004		

## Special Tip:

For 50 servings, use 4 oz (1  $\frac{1}{3}$  cups) dried whole eggs and 1  $\frac{1}{3}$  cups water in place of eggs.

For 100 servings, use 8 oz (2 % cups) dried whole eggs and 2 % 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				