

# Chocolate Cake

Desserts

C-08

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 6 oz	1 qt 1 cup	2 lb 12 oz	2 qt 2 cups	<ol style="list-style-type: none"> <li>Blend flour, sugar, cocoa, dry milk, baking powder, baking soda, and salt in mixer for 4 minutes on low speed.</li> <li>Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed.</li> <li>Slowly add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed.</li> <li>Pour 7 lb 3 oz (1 gal) batter into sheet pans (18" x 26" x 1") which have been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans.</li> <li>Bake: Conventional oven: 375° F for 30 minutes Convection oven: 325° F for 18-20 minutes</li> <li>Cool. Frost if desired.</li> <li>Cut each pan 5 x 10 (50 pieces per pan).</li> </ol>
Sugar	2 lb	1 qt ¾ cup	4 lb	2 qt 1 ½ cups	
Cocoa	5 ½ oz	1 ¾ cups	11 oz	3 ¾ cups	
Instant nonfat dry milk	3 oz	1 ¼ cups	6 oz	2 ½ cups	
Baking powder		2 Tbsp 1 tsp	2 oz	⅓ cup	
Baking soda		1 Tbsp		2 Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	12 oz	1 ½ cups OR 7 each	1 lb 8 oz	3 cups OR 14 each	
Vanilla		1 ½ tsp		1 Tbsp	
Water		3 ½ cups		1 qt 3 cups	
Shortening	12 oz	1 ¾ cups 2 Tbsp	1 lb 8 oz	3 ¾ cups	

<b>SERVING:</b>	<b>YIELD:</b>	<b>VOLUME:</b>
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1 piece.  
For Enhanced Meal Pattern only: 1 piece provides ¾ serving of grains/breads.

**50 Servings:** 50 pieces

**50 Servings:** about 1 gallon (batter)  
1 sheet pan

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**100 Servings:** 100 pieces

**100 Servings:** about 2 gallons (batter)  
2 sheet pans

Edited 2004

**Special Tip:**

For 50 servings, use 3 ½ oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3 Tbsp water in place of eggs.

For 100 servings, use 7 oz (2 ¼ cups 2 Tbsp) dried whole eggs and 2 ¼ cups 2 Tbsp water in place of eggs.

Nutrients Per Serving					
<b>Calories</b>	200	<b>Saturated Fat</b>	2.19 g	<b>Iron</b>	1.19 mg
<b>Protein</b>	3.35 g	<b>Cholesterol</b>	29 mg	<b>Calcium</b>	64 mg
<b>Carbohydrate</b>	30.47 g	<b>Vitamin A</b>	84 IU	<b>Sodium</b>	224 mg
<b>Total Fat</b>	8.05 g	<b>Vitamin C</b>	0.1 mg	<b>Dietary Fiber</b>	1.4 g