

Yellow Cake

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, and salt in mixer for 1 minute on low speed.	
Sugar	1 lb 15 oz	1 qt ½ cup	3 lb 14 oz	2 qt ¾ cup		
Instant nonfat dry milk	2 ½ oz	1 cup	5 oz	2 cups	2. In a separate container, combine eggs, vanilla, and water.	
Baking powder		¼ cup	3 ½ oz	½ cup		
Salt		1 ½ tsp		1 Tbsp		
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	1 lb	1 ¾ cups 2 Tbsp OR 9 each	2 lb	3 ¾ cups OR 18 each		
Vanilla		1 Tbsp		2 Tbsp		
Water		3 cups		1 qt 2 cups		
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt		3. Add shortening to dry mixture. Blend for 1 minute on low speed.
						4. Add about ½ the liquid mixture to dry ingredients. Mix for 30 seconds on low speed. Mix for 6 minutes on medium speed. Add remaining liquid mixture. Mix for 30 seconds on low speed. Mix for 2 minutes on medium speed.
					5. Pour 7 lb 6 oz (approximately 1 gallon) 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.	
					6. Bake until lightly browned: Conventional oven: 375° F for 30 minutes Convection oven: 325° F for 18-20 minutes	
					7. Cool. Frost if desired.	
					8. Cut each pan 5 x 10 (50 pieces per pan).	

SERVING:	YIELD:	VOLUME:
1 piece. For Enhanced Meal Pattern only: 1 piece provides 1 serving grains/breads.	50 Servings: about 7 lb 6 oz (batter) about 6 lb 8 oz 1 sheet pan	50 Servings: about 1 gallon (batter) 50 pieces

Yellow Cake

Desserts

C-20

100 Servings: about 14 lb 12 oz (batter)
about 13 lb
2 sheet pans

100 Servings: about 2 gallons (batter)
100 pieces

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Special Tip:

For 50 servings, use 4 ½ oz (1 ½ cups) dried whole eggs and 1 ½ cups water in place of eggs.

For 100 servings, use 9 oz (3 cups) dried whole eggs and 3 cups water in place of eggs.

Variations:

A. Peanut Butter Cake

50 servings: In step 1, omit sugar. Use 1 lb 14 oz (1 qt) packed brown sugar. In step 2, use 4 oz (½ cup 2 Tbsp) shortening and 1 lb 2 oz (2 cups) peanut butter. Continue with steps 3-8.

100 servings: In step 1, omit sugar. Use 3 lb 12 oz (2 qt) packed brown sugar. In step 2, use 8 oz (1 ¼ cups) shortening and 2 lb 4 oz (1 qt) peanut butter. Continue with steps 3-8.

B. Pineapple Upside Down Cake

50 servings: Follow steps 1-4. In step 5, pour 6 oz (¾ cup) melted margarine or butter into 1 sheet pan (18" x 26" x 1"). Sprinkle evenly with 1 lb (2 ¼ cups) packed brown sugar. Spread 2 lb 10 oz (1 qt ¾ cup) drained crushed pineapple over brown sugar in each pan. Pour 7 lb 2 oz (1 gal) cake batter into pan. In step 6, bake until lightly browned: Conventional oven: 375° F for 40-45 minutes; Convection oven: 325° F for 25-30 minutes. In step 7, do not frost. Cool, cut each pan 5 x 10, and serve inverted on individual dishes. Or, let sit approximately 10 minutes and invert while still warm onto another sheet pan (18" x 26" x 1"), and continue with step 8.

100 servings: Follow steps 1-4. In step 5, pour 6 oz (¾ cup) melted margarine or butter into each of 2 sheet pans (18" x 26" x 1"). Sprinkle each pan evenly with 1 lb (2 ¼ cups) packed brown sugar. Spread 2 lb 10 oz (1 qt ¾ cup) drained crushed pineapple over brown sugar in each pan. Pour 7 lb 2 oz (1 gal) cake batter into each pan. In step 6, bake until lightly browned: Conventional oven: 375° F for 40-45 minutes; Convection oven: 325° F for 25-30 minutes. In step 7, do not frost. Cool, cut each pan 5 x 10, and serve inverted on individual dishes. Or, let sit approximately 10 minutes and invert while still warm onto another sheet pan (18" x 26" x 1"), and continue with step 8.

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Desserts

C-20

Nutrients Per Serving

Calories	214	Saturated Fat	2.16 g	Iron	1.05 mg
Protein	3.39 g	Cholesterol	39 mg	Calcium	83 mg
Carbohydrate	31.66 g	Vitamin A	91 IU	Sodium	195 mg
Total Fat	8.46 g	Vitamin C	0.1 mg	Dietary Fiber	0.5 g