

# Spice Cake

Desserts

C-16

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, cocoa, cloves, and cinnamon in mixer for 1 minute on low speed.
Sugar	1 lb 14 oz	1 qt ¼ cup	3 lb 12 oz	2 qt ½ cup	
Instant nonfat dry milk	2 ½ oz	1 cup	5 oz	2 cups	
Baking powder		3 ½ Tbsp ¼ tsp	3 oz	¾ cup 3 ½ Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Cocoa		1 Tbsp 1 ½ tsp		3 Tbsp	
Ground cloves		¾ tsp		1 ½ tsp	
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	14 oz	1 ¾ cups	1 lb 12 oz	3 ¾ cups	2. 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 6 minutes on medium speed.
Vanilla		1 Tbsp		2 Tbsp	
Water		3 cups		1 qt 2 cups	
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt	
Uncooked dehydrated plums (prunes), finely chopped OR †Raisins, plumped	1 lb OR 1 lb	3 cups OR 2 ½ cups	2 lb OR 2 lb	1 qt 2 cups OR 1 qt 1 cup	3. Add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed. Add dehydrated plums or raisins and nuts (optional). Blend for 1 minute on low speed.
Chopped nuts (optional)	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	
					4. Pour 8 lb 1 oz (1 gal 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.
					5. Bake until lightly browned: Conventional oven: 375° F for 35 minutes Convection oven: 325° F for 25 minutes
					6. Cool. If desired, frost or lightly dust with powdered sugar.
					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> 1 sheet pan	<b>50 Servings:</b> 50 pieces
	<b>100 Servings:</b> 2 sheet pans	<b>100 Servings:</b> 100 pieces

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Special Tip:  
For 50 servings, use 4 oz (1 ⅓ cups) dried whole eggs and 1 ⅓ cups water in place of eggs.

For 100 servings, use 8 oz (2 ⅔ cups) dried whole eggs and 2 ⅔ cups water in place of eggs.

Nutrients Per Serving					
Calories	233	Saturated Fat	2.14 g	Iron	1.30 mg
Protein	3.54 g	Cholesterol	34 mg	Calcium	81 mg
Carbohydrate	36.91 g	Vitamin A	262 IU	Sodium	178 mg
Total Fat	8.42 g	Vitamin C	0.5 mg	Dietary Fiber	1.2 g