

# YELLOW CAKE - BRIGGS

**MEAL COMPONENT CONTRIBUTION:**

None

**NUMBER OF PORTIONS:** 64 **SIZE OF PORTION:** 1 square**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 64 SERVINGS)
Water, Municipal, Mississippi	1 quart + 2 cups
Mix, Yellow Cake, Trans Fat Free, #2021	1 package , 4.5 pound package
Oil, Vegetable, #2507	1 1/2 cups

**DIRECTIONS**

- CHECK THE DIRECTIONS AND INGREDIENTS ON THE PACKAGE OR CASE. IF THE DIRECTIONS OR INGREDIENTS ARE DIFFERENT, FOLLOW THE DIRECTIONS ON THE PACKAGE.
- Pour ½ of the water in a mixer bowl. Add 1 box of the cake mix.
- Use the mixer paddle to mix the batter on low speed, just enough to moisten, about 2 minutes.
- Add the remaining water and gradually, while mixing on low speed, for 1 minute.
- Scrape the batter off of the bowl and paddle, then mix on low speed for an additional 2 minutes. DO NOT OVERMIX THE BATTER.
- Pour the batter into greased and floured (18" x 26" x 1") sheet pan. The sheet pan may also be lined with parchment paper.
- To bake:
  - Conventional oven, 350 degrees F for 31 to 35 minutes
  - Convection oven, 300 degrees F for 29 to 32 minutes
- Cut pan 8 x 8 (64 servings per pan). Keep the yellow cake covered when possible.
- Portion one piece for each serving.

**NUTRIENTS PER SERVING**

Calories	181	Dietary Fiber	0.59 g	Sodium	241.00 mg	Sat. Fat	1.82 g
Carbohydrates	22.78 g	Protein	2.60 g	Total Fat	8.36 g	Trans Fat	0.00 g