

# 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 |