

# YELLOW CAKE

**MEAL COMPONENT CONTRIBUTION:**

None

**NUMBER OF PORTIONS:** 70 **SIZE OF PORTION:** 1 square

**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 70 SERVINGS)
Water, Municipal, Mississippi	1 quart + 1 1/2 cups
Mix, Yellow Cake, Trans Fat Free, #2021	1 package , 5 pound package

**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 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 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.
- Pour batter in greased and floured (18" x 26" x 1") sheet pan.
- To bake:
  - Conventional oven, 350 degrees F for 25 to 30 minutes
  - Convection oven, 300 degrees F for 20 to 25 minutes
- Cut pan 7 x 10 (70 servings per pan). Keep covered when possible.
- Portion one piece for each serving.

**SERVING NOTES**

Keep cooked cake covered when possible.

**NUTRIENTS PER SERVING**

Calories	132	Dietary Fiber	0.00 g	Sodium	223.00 mg	Sat. Fat	0.60 g
Carbohydrates	24.60 g	Protein	1.80 g	Total Fat	3.00 g	Trans Fat	0.00 g