

# YELLOW CAKE - CRUMBLEY

## 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	2 1/4 cups cups
Mix, Yellow Cake, Trans Fat Free, #2021	1 bag , 4.5 pound package
Oil, Vegetable, #2507	2 1/4 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 2¼ of the water into a mixer bowl. Add 1 box of the cake mix.
- Use the mixer paddle to mix the batter on low speed for 30 seconds to incorporate the mix and on low speed for 2 minutes. Stop the mixer and scrape the bowl and the paddle attachment.
- Blend the batter on low speed and gradually add 2¼ cups of water to the bowl.
- Stop the mixer and scrape the mixing bowl and the paddle. Continue to mix the batter on low speed for 2 more minutes.
- Spread 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 30 to 34 minutes
  - Convection oven, 300 degrees F for 22 to 26 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	151	Dietary Fiber	0.66 g	Sodium	224.00 mg	Sat. Fat	0.66 g
Carbohydrates	26.25 g	Protein	1.97 g	Total Fat	4.59 g	Trans Fat	0.00 g