

# Striped Cake

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	15 oz	3 cups	1 lb 14 oz	1 qt 2 cups	1. In a mixing bowl, use the paddle attachment on low speed to combine flour, sugar, dry milk, baking powder, and salt. Mix for 1 minute until blended.
Sugar	1 lb	2 cups	2 lb	1 qt	
Instant nonfat dry milk		2/3 cup	5 oz	1 1/3 cups	2. In a bowl, whisk egg whites, vanilla, and water until combined.
Baking powder		2 Tbsp		1/4 cup	
Salt		3/4 tsp		1 1/2 tsp	
Fresh large egg whites OR		6 each		12 each	
Frozen egg whites, thawed	7 oz	3/4 cup 2 Tbsp	14 oz	1 3/4 cups	
Vanilla		1 Tbsp		2 Tbsp	3. Add liquid mixture and shortening to dry ingredients. Mix on low speed for 30 seconds. Scrape the sides of the bowl and mix on medium speed for 5 minutes. 4. Pour 1 qt 3 1/2 cups (3 lb 8 oz) of batter into each lightly greased and floured half-sheet pan (18" x 13" x 1"). 5. To Bake: Conventional Oven 375 degrees F, 15 to 18 minutes Convection Oven 350 degrees F, 18 to 20 minutes Bake until lightly browned.
Water		1 1/2 cups		3 cups	
Shortening	6 oz	1 cup	12 oz	2 cups	
					6. Set aside to cool for 15 minutes.
Cherry-flavored gelatin		1/4 cup 2 Tbsp	6 oz	3/4 cup	To make filling: 7. In a small bowl, dissolve gelatin in boiling water. Add cold water and whisk to combine.
Water, boiling		1 cup		2 cups	8. Using a fork, make holes in the top of the cake, 1/2" apart. These can be as deep as you like, even to the bottom of the cake. Pour 2 cups of gelatin evenly over the top of each cake. Refrigerate for a least 2 hours.
Water, cold		1 cup		2 cups	
Whipped topping	8 oz	3 cups	1 lb	1 qt 2 cups	9. Spread 3 cups (8 oz) of whipped topping evenly over the top of each cake.
					10. Cut each cake into 25 pieces (5 x 5).

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Desserts

B-05

SERVING:	YIELD:	VOLUME:
1 piece	<b>25 Servings:</b> 4 lb 14 oz	<b>25 Servings:</b> 1 qt 3 1/2 cups (batter)
	<b>50 Servings:</b> 9 lb 12 oz	<b>50 Servings:</b> 3 qt 3 cups (batter)

**Special Tip:**

Two or more flavors of gelatin can be used to provide a rainbow effect.

Nutrients Per Serving					
<b>Calories</b>	242	<b>Saturated Fat</b>	3.8 g	<b>Iron</b>	1.0 mg
<b>Protein</b>	4 g	<b>Cholesterol</b>	5 mg	<b>Calcium</b>	110 mg
<b>Carbohydrate</b>	38 g	<b>Vitamin A</b>	24 RE/108 IU	<b>Sodium</b>	232 mg
<b>Total Fat</b>	8.2 g	<b>Vitamin C</b>	0 mg	<b>Dietary Fiber</b>	1 g