

Yellow Cake

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|---------------------------|-------------|-------------------|-------------|-----------------|---|
| | Weight | Measure | Weight | Measure | |
| All-purpose flour | 15 oz | 3 1/4 cups 2 Tbsp | 1 lb 14 oz | 1 qt 2 3/4 cups | 1. Blend flour, sugar, dry milk, baking powder, and salt for 1 minute in mixer on low speed. |
| Sugar | 15 oz | 2 cups 2 Tbsp | 1 lb 14 oz | 1 qt 1/4 cup | |
| Instant nonfat dry milk | | 1/2 cup | | 1 cup | 2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed. |
| Baking powder | | 2 Tbsp | | 1/4 cup | |
| Salt | | 3/4 tsp | | 1 1/2 tsp | |
| Fresh large eggs OR | | 4 each | | 8 each | |
| Frozen whole eggs, thawed | 8 oz | 1 cup | 1 lb | 2 cups | |
| Vanilla | | 1 1/2 tsp | | 1 Tbsp | |
| Water | | 1 1/2 cups | | 3 cups | |
| Shortening | 6 1/2 oz | 1 cup | 13 oz | 2 cups | 3. Add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed. |
| | | | | | |
| | | | | | 4. For 25 servings, pour 3 lb 9 oz (2 qt) batter into a lightly greased and floured half-sheet pan (18" x 13" x 1"). For 50 servings, pour 7 lb 2 oz (1 gal) into a lightly greased and floured sheet pan (18" x 26" x 1"). |
| | | | | | 5. To Bake: Conventional Oven: 375 degrees F, 30 minutes Convection Oven: 325 degrees F, 18 to 20 minutes Bake until lightly browned. |
| | | | | | 6. Cool. Add frosting, if desired (See B-12). |
| | | | | | 7. Cut each half-sheet pan 5 x 5 for 25 pieces. Cut each sheet pan 5 x 10 for 50 pieces. |

| SERVING: | YIELD: | VOLUME: |
|----------|--------------------------------------|---------------------|
| 1 piece | 25 Servings: 1 half-sheet pan | 25 Servings: |
| | 50 Servings: 1 sheet pan | 50 Servings: |

Yellow Cake

Desserts

B-13

Nutrients Per Serving

| | | | | | |
|---------------------|-------|----------------------|-------------|----------------------|--------|
| Calories | 212 | Saturated Fat | 2.1 g | Iron | 1.0 mg |
| Protein | 3 g | Cholesterol | 35 mg | Calcium | 75 mg |
| Carbohydrate | 31 g | Vitamin A | 16 RE/52 IU | Sodium | 179 mg |
| Total Fat | 8.4 g | Vitamin C | 0 mg | Dietary Fiber | 1 g |