

Applesauce 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, salt, cloves, and cinnamon for 1 minute in mixer on low speed.
Sugar	14 oz	2 cups	1 lb 12 oz	1 qt	
Instant nonfat dry milk		1/2 cup		1 cup	2. Combine eggs, vanilla, and water. Add shortening and 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	
Ground cloves		3/4 tsp		1 1/2 tsp	
Ground cinnamon		1 1/2 tsp		1 Tbsp	
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	3. Add applesauce. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed. Add raisins (optional) and nuts (optional). Blend for 1 minute on low speed.
Water		2 Tbsp		1/4 cup	
Shortening	6 1/2 oz	1 cup	13 oz	2 cups	
Applesauce	13 1/2 oz	1 1/2 cups	1 lb 11 oz	3 cups	4. For 25 servings, pour 3 lb 10 oz (1 qt 3 1/2 cups) batter into a lightly greased and flour-dusted half-sheet pan (18" x 13" x 1"). For 50 servings, pour 7 lb 3 oz (3 qt 3 cups) batter into a lightly greased and flour-dusted sheet pan (18" x 26" x 1").
Raisins, plumped (optional)	8 oz	1 1/4 cups	1 lb	2 1/2 cups	
Chopped walnuts (optional)	4 oz	3/4 cup 3 Tbsp	8 oz	1 3/4 cups 2 Tbsp	5. To Bake: Conventional Oven 375 degrees F, 35 minutes Convection Oven 325 degrees F, 25 minutes Bake until lightly browned.
					6. Cool. If desired, dust lightly with powdered sugar.
					7. Cut half-sheet pan 5 x 5 for 25 servings. Cut sheet pan 5 x 10 for 50 servings.

Applesauce Cake

Desserts

B-20

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

Special Tip:

To plump raisins, cover them with very hot tap water. Soak 2 to 5 minutes. DO NOT OVERSOAK. Drain well before using.

Nutrients Per Serving					
Calories	219	Saturated Fat	2.1 g	Iron	1.1 mg
Protein	3 g	Cholesterol	35 mg	Calcium	77 mg
Carbohydrate	33 g	Vitamin A	16 RE/54 IU	Sodium	179 mg
Total Fat	8.4 g	Vitamin C	0 mg	Dietary Fiber	1 g

Nutrient analysis does not include raisins or walnuts.