

## QUICK FRENCH COFFEE CAKE (BISCUIT MIX)

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
343 cal	53 g	6 g	12 g	24 mg	444 mg	87 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 MARGARINE,SOFTENED  
 SUGAR,BROWN,PACKED  
 CINNAMON,GROUND  
 BISCUIT MIX  
 RAISINS  
 SUGAR,GRANULATED  
 NUTS,UNSALTED,CHOPPED,COARSELY  
 MILK,NONFAT,DRY  
 NUTMEG,GROUND  
 WATER  
 EXTRACT,VANILLA  
 EGGS,WHOLE,FROZEN  
 COOKING SPRAY,NONSTICK  
 SUGAR,POWDERED  
 WATER,BOILING  
 MARGARINE,SOFTENED  
 EXTRACT,VANILLA

**Weight**

1-2/3 lbs  
 12 oz  
 7-2/3 oz  
 1/4 oz  
 6-3/4 lbs  
 1-7/8 lbs  
 1-1/2 lbs  
 1-1/2 lbs  
 3-5/8 oz  
 1/2 oz  
 3-1/8 lbs  
 7/8 oz  
 1-1/4 lbs  
 2 oz  
 2-1/8 lbs  
 8-1/3 oz  
 2 oz  
 1/8 oz

**Measure**

1 qts 2 cup  
 1-1/2 cup  
 1-1/2 cup  
 1 tbsp  
 1 gal 2-3/8 qts  
 1 qts 2 cup  
 3-1/2 cup  
 1 qts 5/8 cup  
 1-1/2 cup  
 2 tbsp  
 1 qts 2 cup  
 2 tbsp  
 2-1/4 cup  
 1/4 cup 1/3 tbsp  
 2 qts  
 1 cup  
 1/4 cup 1/3 tbsp  
 1/8 tsp

**Issue****Method**

- 1 TOPPING: In mixer bowl, combine flour, butter or margarine, brown sugar, cinnamon; mix at low speed 3 minutes until mixture resembles coarse cornmeal. Remove topping from mixer bowl and set aside for use in Step 6.
- 2 CAKE: In mixer bowl, combine Biscuit Mix, raisins, sugar, walnuts, nonfat dry milk and nutmeg; mix at low speed 1 minute or until well blended.
- 3 Combine water, eggs and vanilla. Add egg mixture gradually to dry mixture while mixing at low speed 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl. Continue to mix at low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Pour 1 gallon batter into each lightly sprayed and floured pan. Spread batter evenly.
- 6 Sprinkle 1 quart of topping over batter in each pan.
- 7 Using a convection oven, bake 30 minutes on low fan, open vent. Remove cakes from oven and let cool slightly.
- 8 GLAZE: Combine powdered sugar, hot water, butter or margarine and vanilla; mix until smooth.
- 9 Drizzle 2 cups glaze over each baked cake while cakes are still warm. Cut 6 by 9.