

**CHOCOLATE MACAROON CAKE (CAKE MIX)**

Yield 100

Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat  | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|------|-------------|--------|---------|
| 332 cal  | 51 g          | 4 g     | 13 g | 30 mg       | 496 mg | 109 mg  |

**Ingredient**

|  | <b><u>Weight</u></b> | <b><u>Measure</u></b> | <b><u>Issue</u></b> |
|--|----------------------|-----------------------|---------------------|
| CAKE MIX,DEVILS FOOD                     | 8-3/4 lbs            |                       |                     |
| OIL,SALAD                                | 1 lbs                | 2-1/8 cup             |                     |
| WATER                                    | 5-1/4 lbs            | 2 qts 2 cup           |                     |
| EGGS,WHOLE,FROZEN                        | 1-1/4 lbs            | 2-1/4 cup             |                     |
| DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE | 1-1/2 lbs            | 4 cup                 |                     |
| COOKING SPRAY,NONSTICK                   | 2 oz                 | 1/4 cup 1/3 tbsp      |                     |
| CAKE MIX,WHITE                           | 2-1/2 lbs            | 1 qts 3-3/8 cup       |                     |
| COCONUT,PREPARED,SWEETENED FLAKES        | 9 oz                 | 2-3/4 cup             |                     |
| WATER                                    | 1 lbs                | 2 cup                 |                     |
| VANILLA GLAZE                            |                      | 2-3/4 cup             |                     |

**Method**

- 1 Place Devil's Food Cake Mix, salad oil, water, eggs and dessert powder in mixer bowl. Blend at low speed until moistened, about 2 minutes. Scrape down bowl.
- 2 Beat at medium speed 5 to 8 minutes.
- 3 Pour 2 cups batter into each greased and floured pan. Set aside for use in Step 6.
- 4 Place White Cake Mix, coconut, and water in mixer bowl. Blend at low speed until moistened. Scrape down bowl.
- 5 Beat at low speed 1 minute. DO NOT OVERMIX.
- 6 Pour about 1 quart batter over macaroon mixture covering it completely.
- 7 Using a convection oven, bake 1 hour 15 minutes at 325 F. or until done on low fan, closed vent.
- 8 Remove from oven; cool 15 to 20 minutes; remove from pans.
- 9 Prepare 1 recipe of Vanilla Glaze (Recipe No. D 046 00). Drizzle 1 cup glaze over each cake.
- 10 Cut 20 slices per loaf.