

**QUICK CHERRY COFFEE CAKE (BISCUIT MIX)**

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
290 cal	48 g	4 g	9 g	24 mg	443 mg	79 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

FLOUR,WHEAT,GENERAL PURPOSE	1-2/3 lbs	1 qts 2 cup	
MARGARINE,SOFTENED	12 oz	1-1/2 cup	
SUGAR,BROWN,PACKED	7-2/3 oz	1-1/2 cup	
CINNAMON,GROUND	1/4 oz	1 tbsp	
BISCUIT MIX	6-3/4 lbs	1 gal 2-3/8 qts	
SUGAR,GRANULATED	1-1/2 lbs	3-1/2 cup	
MILK,NONFAT,DRY	3-5/8 oz	1-1/2 cup	
WATER	3-1/8 lbs	1 qts 2 cup	
EGGS,WHOLE,FROZEN	1-1/4 lbs	2-1/4 cup	
EXTRACT,VANILLA	7/8 oz	2 tbsp	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
CHERRIES,CANNED,RED,TART,WATER PACK,INCL LIQUIDS	6-1/2 lbs	2 qts 3-7/8 cup	
SUGAR,POWDERED	2-1/8 lbs	2 qts	
WATER,BOILING	8-1/3 oz	1 cup	
MARGARINE,SOFTENED	2 oz	1/4 cup 1/3 tbsp	
EXTRACT,VANILLA	1/8 oz	1/8 tsp	

**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 7.
- 2 CAKE: In mixer bowl, combine Biscuit Mix, sugar and nonfat dry milk; 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 for 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl; continue to mix low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Pour 3-1/2 quart batter into each lightly sprayed and floured pan. Spread batter evenly.
- 6 Arrange 2-1/2 pounds cherries evenly over batter in each pan.
- 7 Sprinkle 1 quart of topping over batter and cherries in each pan.
- 8 Using a convection oven, bake about 30 minutes on low fan, open vent at 325 F. Remove cakes from oven and let cool slightly.
- 9 GLAZE: Combine powdered sugar, hot water, butter or margarine, vanilla; mix until smooth.  
Drizzle 2 cups glaze over each baked cake while cakes are still warm. Cut 6 by 9.