

**DESSERTS (CAKES AND FROSTINGS) No.G 020 00**  
**PEANUT BUTTER CRUMB CAKE**

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
340 cal	52 g	6 g	13 g	11 mg	340 mg	30 mg

**Ingredient**

CAKE MIX, YELLOW  
 COOKING SPRAY, NONSTICK  
 FLOUR, WHEAT, GENERAL PURPOSE  
 SUGAR, GRANULATED  
 PEANUT BUTTER  
 MARGARINE, SOFTENED

**Weight**

10 lbs  
 2 oz  
 1-2/3 lbs  
 2 lbs  
 1-3/4 lbs  
 5 oz

**Measure**

1/4 cup 1/3 tbsp  
 1 qts 2 cup  
 1 qts 1/2 cup  
 3 cup  
 1/2 cup 2 tbsp

**Issue**

**Method**

- 1 Prepare cake mix according to instructions on container.
- 2 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon batter into each sprayed and floured pan.
- 3 Combine flour, sugar, peanut butter and butter or margarine; mix at low speed 1-1/2 minutes or until crumbs are formed.
- 4 Sprinkle 1-1/2 quarts crumbs over batter in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until done on low fan, open vent.
- 6 Cool. Cut 6 by 9.