

**STREUSEL COFFEE CAKE**

**Yield** 100

**Portion** 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
319 cal	50 g	7 g	10 g	39 mg	274 mg	26 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
YEAST,ACTIVE,DRY	6-3/4 oz	1 cup	
WATER,WARM	1 lbs	2 cup	
WATER	1-5/8 lbs	3 cup	
EGGS,WHOLE,FROZEN	1-1/4 lbs	2-1/4 cup	
SUGAR,GRANULATED	1-1/8 lbs	2-5/8 cup	
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
SALT	1-7/8 oz	3 tbsp	
FLOUR,WHEAT,BREAD	7-7/8 lbs	1 gal 2-1/2 qts	
SHORTENING,SOFTENED	14-1/2 oz	2 cup	
EGG WASH		3/4 cup	
STREUSEL TOPPING		3 qts	
VANILLA GLAZE		2 cup	

**Method**

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir. Set aside for use in Step 3.
- 2 Place water, eggs, sugar, milk, and salt in mixer bowl. Using dough hook, mix at low speed just until blended.
- 3 Add flour and yeast solution. Mix at low speed 1 minute or until all flour mixture is incorporated into liquid.
- 4 Add shortening; mix at low speed 1 minute. Continue mixing at medium speed 10 minutes or until dough is smooth and elastic. Dough temperature should be between 78 F. to 82 F.
- 5 FERMENT: Cover. Set in warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 2-6 lb 8 oz pieces. (If using D 036 01, Sweet Dough Mix, divide into 6 lb 4 oz pieces). Shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each piece of dough into a rectangular sheet, about 18 inches wide, 25 inches long and 1/2-inch thick; fit into greased sheet pans, pressing against sides; edges should be thicker than center.
- 8 Dock dough with fork or docker, if available.
- 9 Prepare 1/4 recipe Egg Wash, Recipe No. D 017 00 per 100 portions. Brush about 1/3 cup on dough in each pan. Prepare 1 recipe Streusel Topping, Recipe No. D 049 00; sprinkle 1-1/2 quart topping over dough in each pan.
- 10 Proof dough 20 to 35 minutes.
- 11 Bake at 375 F., 30 to 35 minutes or until golden brown or in 325 F. convection oven 15 minutes on high fan, open vent.
- 12 Prepare 2/3 recipe Vanilla Glaze, Recipe No. D 046 00 per 100 portions; drizzle about 1 cup over each cake while hot.
- 13 Cut 6 by 9.