

QUICK COFFEE CAKE (BISCUIT MIX)

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
276 cal	44 g	4 g	9 g	24 mg	443 mg	76 mg

Ingredient

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

Weight

1-2/3 lbs
 12 oz
 1/4 oz
 7-2/3 oz
 6-3/4 lbs
 1-1/2 lbs
 3-5/8 oz
 3-1/8 lbs
 1-1/4 lbs
 7/8 oz
 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 tbsp
 1-1/2 cup
 1 gal 2-3/8 qts
 3-1/2 cup
 1-1/2 cup
 1 qts 2 cup
 2-1/4 cup
 2 tbsp
 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, sugar and nonfat dry milk; mix at low speed 1 minute or until well blended.
- 3 Combine water, eggs, 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 at low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Lightly spray pan with non-stick cooking spray. Pour 3-1/2 quarts of batter into each floured pan. Spread batter evenly.
- 6 Sprinkle 1 quart topping over batter in each pan.
- 7 Using a convection oven, bake at 325 F. for about 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 about 2 cups glaze over each baked cake while cakes are still warm. Cut 6 by 9.