

DESSERTS (CAKES AND FROSTINGS) No.G 025 00
SPICE CAKE

Yield 100

Portion 1 Piece

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 337 cal | 50 g | 4 g | 14 g | 40 mg | 320 mg | 76 mg |

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 SALT
 BAKING POWDER
 BAKING SODA
 CINNAMON,GROUND
 CLOVES,GROUND
 ALLSPICE,GROUND
 MILK,NONFAT,DRY
 SHORTENING
 WATER
 EGGS,WHOLE,FROZEN
 MOLASSES
 WATER
 EXTRACT,VANILLA
 COOKING SPRAY,NONSTICK

Weight

4-3/8 lbs
 3-1/2 lbs
 1-3/8 oz
 2-3/4 oz
 1/2 oz
 1 oz
 1/2 oz
 1/4 oz
 3 oz
 1-7/8 lbs
 2-1/2 lbs
 2 lbs
 8-2/3 oz
 8-1/3 oz
 1-7/8 oz
 2 oz

Measure

1 gal
 2 qts
 2-1/3 tbsp
 1/4 cup 2 tbsp
 1 tbsp
 1/4 cup 1/3 tbsp
 2 tbsp
 1 tbsp
 1-1/4 cup
 1 qts 1/4 cup
 1 qts 5/8 cup
 3-3/4 cup
 3/4 cup
 1 cup
 1/4 cup 1/3 tbsp
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, cloves, allspice and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients. Beat at low speed 1 minute until blended. Scrape down bowl. Continue beating at medium speed 2 minutes.
- 3 Combine eggs, molasses, water and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed for 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/4 quarts batter into each greased and floured pan.
- 5 Using a convection oven, bake at 325 F. for 35 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.