

**CRUMB CAKE SNICKERDOODLE**

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
303 cal	46 g	5 g	12 g	36 mg	212 mg	81 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

SHORTENING	1-1/8 lbs	2-1/2 cup	
SUGAR,GRANULATED	3 lbs	1 qts 2-3/4 cup	
EGGS,WHOLE,FROZEN	1-3/4 lbs	3-1/4 cup	
FLOUR,WHEAT,GENERAL PURPOSE	5 lbs	1 gal 1/2 qts	
BAKING POWDER	2-3/4 oz	1/4 cup 2 tbsp	
MILK,NONFAT,DRY	1-3/4 oz	3/4 cup	
NUTMEG,GROUND	1/4 oz	1 tbsp	
SALT	3/4 oz	1 tbsp	
WATER	2 lbs	3-3/4 cup	
EXTRACT,VANILLA	3/4 oz	1 tbsp	
RAISINS	1-3/4 lbs	1 qts 1-1/2 cup	
NUTS,UNSALTED,CHOPPED,COARSELY	1-1/4 lbs	1 qts	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
SUGAR,BROWN,PACKED	1-1/3 lbs	1 qts 1/4 cup	
MARGARINE	8 oz	1 cup	
CINNAMON,GROUND	1 oz	1/4 cup 1/3 tbsp	
YELLOW CAKE (CRUMBS)		3 cup	

**Method**

- 1 Place shortening and sugar in mixer bowl; cream at medium speed until light and fluffy.
- 2 Add eggs; beat at medium speed 2 minutes or until light and fluffy.
- 3 Sift together flour, baking powder, milk, nutmeg, and salt.
- 4 Add vanilla to water; add alternately with dry ingredients to mixture. Mix 1-1/2 minutes at low speed.
- 5 Fold raisins and nuts into batter.
- 6 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts of batter into each lightly sprayed pan.
- 7 Mix brown sugar, butter or margarine, cinnamon, and cake crumbs until mixture resembles cornmeal. Sprinkle about 1 quart of mixture over batter in each pan.
- 8 Using a convection oven, bake at 300 F. for 20 to 25 minutes or until done on low fan, open vent.
- 9 Cool; cut 6 by 9. If desired, top with Vanilla Glaze, Recipe No. D 046 00.