

## SMALL COFFEE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
423 cal	81 g	6 g	9 g	36 mg	270 mg	57 mg

**Ingredient**

<b><u>Ingredient</u></b>	<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	
BUTTER	12 oz	1-1/2 cup	
CINNAMON SUGAR FILLING		1 qts 1/2 cup	
RAISINS	2 lbs	1 qts 2-1/4 cup	
EGG WASH		3/4 cup	
VANILLA GLAZE		2-3/4 cup	

**Method**

- 1 Sprinkle yeast over water. DO NOT USE IN 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 a warm place (80 F.) about 1-1/2 hours or until double in bulk.
- 6 PUNCH: Divide dough into 6-2 lb 2 oz pieces; (if using D 036 01, Sweet Dough Mix, divide into 2 lb 1 oz pieces). Shape into a rectangular piece. Let rest 10 to 20 minutes.
- 7 Roll each piece of dough into a rectangular sheet about 9 inches wide, 36 inches long, and 1/4 inch thick.
- 8 Melt butter or margarine; brush 1/4 cup on each sheet of dough. Prepare Cinnamon Sugar Filling, Recipe No. D 042 02; use 2 pounds or 6-1/4 cups of raisins; sprinkle 3/4 cup filling and 1 cup raisins over each sheet of dough.
- 9 Roll each piece tightly to make a long slender roll. Seal edges by pressing firmly. Elongate roll to 36 inches by rolling back and forth on work table.
- 10 Cut rolls into 12-inch pieces weighting about 10 ounces each.
- 11 Place 4 coffee cakes on each lightly greased sheet pan.
- 12 Make a deep 9-inch slit down the center of each piece, about 1/2 through folds of dough. Do not cut completely through all layers.
- 13 Prepare 1/4 recipe Egg Wash, Recipe No. D 017 00 per 100 portions. Brush about 2 teaspoons on each cake.
- 14 Proof at 90 F. to 100 F. until double in bulk.
- 15 Bake at 375 F. for 25 to 30 minutes or until golden brown or in 325 F. convection oven for 15 minutes on high fan, open vent.
- 16 Glaze, if desired, with 1 recipe Vanilla Glaze, Recipe No. D 046 00. Drizzle about 2 tablespoons on cakes in each pan.
- 17 Cut each cake into 6, 2-inch pieces.