

QUICK APPLE COFFEE CAKE (BISCUIT MIX)

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
214 cal	37 g	4 g	6 g	24 mg	405 mg	76 mg

Ingredient

SUGAR,GRANULATED
 CINNAMON,GROUND
 NUTMEG,GROUND
 BISCUIT MIX
 SUGAR,GRANULATED
 MILK,NONFAT,DRY
 WATER
 EXTRACT,VANILLA
 EGGS,WHOLE,FROZEN
 COOKING SPRAY,NONSTICK
 APPLES,CANNED,SLICED,DRAINED

Weight

1 lbs
 1 oz
 1/8 oz
 6-3/4 lbs
 1-1/2 lbs
 3-5/8 oz
 3-1/8 lbs
 7/8 oz
 1-1/4 lbs
 2 oz
 6-3/4 lbs

Measure

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

Issue

Method

- 1 TOPPING: Combine sugar, cinnamon and nutmeg. Set aside for use in Steps 6 and 8.
- 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 and 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 each pan with non-stick cooking spray. Pour 3-1/2 quarts of batter into each floured pan. Spread batter evenly.
- 6 Sprinkle 1/2 cup of topping over batter in each pan.
- 7 Arrange 3 pounds of apple slices evenly over batter and topping in each pan.
- 8 Sprinkle 3/4 cup of sugar mixture over apple slices in each pan.
- 9 Using a convection oven, bake 30 minutes at 325 F. on low fan, open vent.
- 10 Remove cakes from oven and let cool. Cut 6 by 9.