

FLORIDA LEMON CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
417 cal	52 g	4 g	22 g	53 mg	313 mg	32 mg

Ingredient

CAKE MIX,YELLOW
 PIE FILLING,LEMON,PREPARED
 EGGS,WHOLE,FROZEN
 OIL,SALAD
 WATER
 FLAVORING,LEMON
 COOKING SPRAY,NONSTICK
 SUGAR,POWDERED,SIFTED
 BUTTER,SOFTENED
 WATER,BOILING
 FLAVORING,LEMON

Weight

10 lbs
 1-1/3 lbs
 2 lbs
 3-7/8 lbs
 4-1/8 lbs
 1-5/8 oz
 2 oz
 3-1/8 lbs
 3 oz
 12-1/2 oz
 1/2 oz

Measure

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

Issue

Method

- 1 Place cake mix and pie filling mix in mixer bowl. Blend at low speed 1 minute.
- 2 Add eggs; blend at low speed 1 minute. Add salad oil gradually while mixing at low speed 2 minutes. Add water and lemon flavoring while mixing; blend 3 minutes at low speed. Scrape down bowl.
- 3 Lightly spray each pan with non-stick cooking spray. Pour about 1-1/4 gallons batter into each sprayed and floured pan.
- 4 Using a convection oven, bake at 300 F. 35 to 40 minutes on low fan, open vent or until done.
- 5 While cake is still warm, prick entire surface with a fork.
- 6 Combine sugar, butter or margarine, boiling water and lemon flavoring. Mix until smooth.
- 7 Drizzle 2-3/4 cup glaze over each cake.
- 8 Cut 6 by 9.

Notes

- 1 In Step 3, loaf type pans may be used for sheet pans. Pour 2 quarts batter into each pan. Using a convection oven bake at 300 F. for 1 hour 15 minutes on low fan, open vent. Remove cakes from pans while still warm; prick surface with fork. Pour 1 cup glaze over each pan. Cut 20 slices per pan.