

DESSERTS (CAKES AND FROSTINGS) No.G 030 00
WHITE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
306 cal	49 g	3 g	11 g	0 mg	338 mg	89 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 SALT
 BAKING POWDER
 MILK,NONFAT,DRY
 SHORTENING
 WATER
 EGG WHITES,FROZEN,THAWED
 WATER
 EXTRACT,VANILLA
 COOKING SPRAY,NONSTICK

Weight

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

Measure

3 qts 2-1/2 cup
 2 qts 1 cup
 2-1/3 tbsp
 1/2 cup 1 tbsp
 1-3/8 cup
 3-3/8 cup
 1 qts 1/4 cup
 1 qts 1/2 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, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
- 3 Combine egg whites, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon batter into each greased and floured pan.
- 5 Using a convection oven, bake at 300 F. for 25 to 35 minutes on low fan, open vent or until done.
- 6 Cool; frost if desired. Cut 6 by 9.