

DESSERTS (CAKES AND FROSTINGS) No.G 032 06
DUTCH APPLE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
590 cal	120 g	4 g	12 g	54 mg	342 mg	79 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 SALT
 BAKING POWDER
 MILK,NONFAT,DRY
 SHORTENING
 WATER
 EGGS,WHOLE,FROZEN
 WATER
 EXTRACT,VANILLA
 PIE FILLING,APPLE,PREPARED
 VANILLA GLAZE

Weight

4-3/8 lbs
 4 lbs
 1-1/2 oz
 3-1/4 oz
 3 oz
 1-1/2 lbs
 2-1/3 lbs
 2-1/4 lbs
 12-1/2 oz
 1-7/8 oz
 13 lbs

Measure

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

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 until blended. Scrape down bowl; continue beating 2 minutes.
- 3 Combine eggs, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Pour apple pie filling evenly over batter in each pan.
- 5 Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done on low fan, open vent.
- 6 Cool. Top each portion with 1/4 cup Vanilla Glaze, Recipe No. D 046 00. Cut 6 by 9.