

**QUICK ORANGE-COCONUT COFFEE CAKE (BISCUIT MIX)**

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
405 cal	53 g	4 g	20 g	37 mg	519 mg	66 mg

**Ingredient**

SUGAR,GRANULATED  
 MARGARINE,SOFTENED  
 BISCUIT MIX  
 SUGAR,GRANULATED  
 MILK,NONFAT,DRY  
 WATER  
 EGGS,WHOLE,FROZEN  
 EXTRACT,VANILLA  
 ORANGE-COCONUT TOPPING  
 COOKING SPRAY,NONSTICK

**Weight**

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

**Measure**

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

**Issue**

**Method**

- 1 TOPPING: In mixer bowl, cream sugar and butter or margarine at medium speed 2 minutes. Add coconut, orange juice, flour and orange rind; mix at low speed 2 minutes. Remove topping from mixer bowl and set aside for use in Step 6.
- 2 CAKE: In mixer bowl, combine bisquick 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 2 minutes.
- 4 Scrape down sides and bottom of mixer bowl; continue to mix low speed an additional 1 minute. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick spray. Pour 3-1/2 quarts of batter into each sprayed and floured pan. Spread batter evenly.
- 6 Sprinkle 1 quart topping over batter in each pan.
- 7 Using a convection oven, bake about 30 minutes on low fan, open vent at 325 F. Remove cakes from oven and let cool slightly. Cut 6 by 9.