

DESSERTS (CAKES AND FROSTINGS) No.G 023 00
EASY VANILLA CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
356 cal	58 g	3 g	13 g	0 mg	271 mg	79 mg

Ingredient

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

Weight

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

Measure

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

Issue

Method

- 1 Place flour in mixer bowl.
- 2 Gradually add oil while mixing at low speed 2 minutes. Mixture will resemble a crumbly paste.
- 3 Sift together sugar, milk, baking powder and salt; add to flour-oil mixture; mix at low speed 2 minutes.
- 4 Combine water, egg whites and vanilla; gradually add to mixture while mixing at low speed 2 minutes; scrape down bowl.
- 5 Mix at medium speed 2 minutes or until well blended.
- 6 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts batter into each sprayed pan.
- 7 Using a convection oven, bake at 325 F. for 35 minutes or until done on low fan, open vent.
- 8 Cool; frost if desired. Cut 6 by 9.