

DESSERTS (CAKES AND FROSTINGS) No.G 032 03
MARBLE CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
321 cal	50 g	4 g	13 g	47 mg	329 mg	54 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 SALT
 BAKING POWDER
 MILK,NONFAT,DRY
 SHORTENING
 WATER
 EGGS,WHOLE,FROZEN
 WATER
 EXTRACT,VANILLA
 DEVIL'S FOOD CAKE (1 PIECE)

Weight

2-1/4 lbs
 2 lbs
 7/8 oz
 1-5/8 oz
 1-3/4 oz
 10-7/8 oz
 1-1/8 lbs
 1-1/8 lbs
 6-1/4 oz
 7/8 oz
 3-7/8 kg

Measure

2 qts
 1 qts 1/2 cup
 1 tbsp
 3-1/3 tbsp
 3/4 cup
 1-1/2 cup
 2-1/4 cup
 2-1/8 cup
 3/4 cup
 2 tbsp
 50 unit

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 Prepare Devil's Food Cake, Recipe Nos. G 012 00 or G 012 01.
- 5 Pan, alternating light and dark batters. With knife, cut carefully through batter zig-zagging to give marble effect. Using a convection oven, bake at 325 F. for 30 minutes on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.