DESSERTS (CAKES AND FROSTINGS) No.G 032 04 COCONUT CAKE

Yield 100				Portion 1 Piece		
Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
305 cal	42 g	4 g	14 g	52 mg	330 mg	83 mg
Ingredient				Weight	<u>Measure</u>	<u>Issue</u>
FLOUR,WHEAT,GENERAL PURPOSE SUGAR,GRANULATED SALT BAKING POWDER MILK,NONFAT,DRY SHORTENING WATER EGGS,WHOLE,FROZEN WATER EXTRACT,VANILLA COOKING SPRAY,NONSTICK BUTTER,MELTED SUGAR,BROWN,PACKED MILK,NONFAT,DRY COCONUT,PREPARED,SWEETENED FLAKES WATER				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 2 oz 12 oz 13-5/8 oz 7/8 oz 1-5/8 lbs 7-1/3 oz	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 1/2 cup 1 qts 1/4 cup 1-1/2 cup 1/4 cup 1/3 tbsp 1/4 cup 1/3 tbsp 1-1/2 cup 2-5/8 cup 1/4 cup 2-1/3 tbsp 2 qts 3/4 cup 2 tbsp	

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 Lightly spray each pan with non-stick cooking spray. Pour 3-1/2 quarts of batter into each sprayed and floured 9-inch pie pan.
- 5 Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done on low fan, open vent.
- 6 Combine melted butter or margarine, brown sugar, non-fat dry milk, prepared sweetened coconut flakes, and water. As soon as cakes are removed from oven, spread about 1 quart coconut mixture over each cake. Increase oven temperature to 400 F. ; return to oven about 7 minutes or until coconut peaks are lightly browned.
- 7 Cool. Cut 6 by 9.