

DESSERTS (CAKES AND FROSTINGS) No.G 012 00
DEVIL'S FOOD CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
329 cal	49 g	4 g	14 g	49 mg	333 mg	32 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 SALT
 BAKING SODA
 COCOA
 MILK,NONFAT,DRY
 SHORTENING
 WATER
 EGGS,WHOLE,FROZEN
 WATER
 EXTRACT,VANILLA
 COOKING SPRAY,NONSTICK

Weight

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

Measure

2 qts 2 cup
 2 qts 2 cup
 2-1/3 tbsp
 3-1/3 tbsp
 1 qts 2-1/2 cup
 1-3/4 cup
 1 qts
 1 qts 1 cup
 1 qts 5/8 cup
 2-1/2 cup
 2 tbsp
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Sift together flour, sugar, salt, baking soda, cocoa and milk into mixer bowl.
- 2 Blend shortening with dry ingredients. Add water gradually; beat at low speed 2 minutes or until blended. Beat at medium speed 2 minutes. Scrape down bowl.
- 3 Combine eggs, water, and vanilla; add slowly to mixture while beating at low speed 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/2 quarts batter into each greased and floured pan. Spread evenly.
- 5 Using a convection oven, bake at 300 F. for 25 to 35 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.