DESSERTS (CAKES AND FROSTINGS) No.G 002 00 APPLESAUCE CAKE

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
304 cal	47 g	3 g	12 g	34 mg	172 mg	43 mg

Ingredient	Weight	Measure Is	sue
FLOUR, WHEAT, GENERAL PURPOSE	3-5/8 lbs	3 qts 1 cup	
BAKING POWDER	1-3/4 oz	1/4 cup	
BAKING SODA	3/4 oz	1 tbsp	
CINNAMON,GROUND	1/2 oz	2 tbsp	
CLOVES,GROUND	1/4 oz	1 tbsp	
SALT	1/4 oz	1/8 tsp	
SUGAR,GRANULATED	2-2/3 lbs	1 qts 2 cup	
RAISINS	1-1/2 lbs	1 qts 1/2 cup	
APPLESAUCE,CANNED,UNSWEETENED	3-1/4 lbs	1 qts 2 cup	
SHORTENING	1-1/2 lbs	3-3/8 cup	
EGGS,WHOLE,FROZEN	1-3/4 lbs	3-1/4 cup	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Sift together flour, baking powder, baking soda, cinnamon, cloves, salt and sugar into mixer bowl.
- 2 Add raisins, applesauce and shortening to dry ingredients. Beat at low speed 1 minute, then at medium speed 2 minutes. Scrape down bowl.
- 3 Add eggs slowly to mixture while beating at low speed about 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 3-3/4 quarts batter into each sprayed and floured pan.
- 5 Using a convection oven, bake in 325 F. oven for 20 to 25 minutes or until done on high fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.