

Recipe I/D... G11B AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... EASY CHOCOLATE CAKE FROM M X Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000198	M X, CHOCOLATE CAKE, 50LB(CP)	10.00 LB	.00
		Water:	3.000 QT

Method # / Cooking Instructions:

1. Place mix in mixer bowl; add 1/3 the amount of water to mix. Using a paddle, mix on low speed for 10 seconds. Change to medium speed and continue mixing for 3 mins.
2. Change to low speed: mix 1 minute while gradually adding remaining water.
3. Scrape down and paddle. Continue mixing on low speed for 2 minutes.
4. Pour 3 3/4 quarts (about 8 lbs 7 oz) batter into each greased sheet pan (18 x 26).
5. Bake at 350 degrees for 25 to 30 minutes or until done. { CCP 2, see notes }
6. Cool and frost (G44). Cut 6 x 9.
7. Hold for service.
8. Leftovers should be minimal.

CCP Notes:

{ CCP 1 }: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{ CA }: IF PHYSICAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{ CCP 2 }: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.

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CCP Notes:

{ CCP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS.
(1). PROPERLY COVER, LABEL AND DATE PRODUCT.
(2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION