Recipe I/D.... G29 AM Portion Size: 1.00 PC Adjusted Servings 100
Description... PINEAPPLE CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
33-000465	PINEAPPLE, CHUNKS 6/10	.00	2.00 CAN
79-200010	MARGARINE 30/1 LB	1.50 LB	3.00 CUP
62-000010	SUGAR,DRK BROWN 24/1 LB	3.00 LB	2.00 QT

Method # / Cooking Instructions:

1. DRAIN FRUIT WELL. SET ASIDE FOR USE IN STEP 3. {CCP 2} SEE NOTES}

2. POUR 1 1/2 CUPS MELTED BUTTER OR MARGARINE IN EACH 18 X 26 IN. SHEET PAN. SPRINKLE 1 QT. BROWN SUGAR EVENLY OVER THE BUTTER OR MARGARINE. {CCP 1 & 2} SEE NOTES}

3. MIX FRUIT WITH THE BROWN SUGAR AND MARGARINE MIXTURE FOR USE IN STEP 5.

4. PREPARE THREE-FOURTHS RECIPE FOR YELLOW CAKE (RECIPE NO. G-32). YIELD SHOULD BE 5 1/2 QTS. BATTER PER 100. {CCP 1} SEE NOTES}

5. POUR 2 3/4 QTS. (ABOUT 5 LBS. 9 OZS.) BATTER EVENLY IN EACH SHEET PAN(18 X 26 IN.).

6. BAKE AT 375 DEGREES F. FOR 40 TO 45 MINUTES OR UNTIL DONE. {CCP 3} SEE NOTES}

7. TURN CAKES FROM PANS WHILE STILL HOT.

8. CUT 6 BY 9. SERVE FRUIT SIDE UP. HOLD FOR SERVICE.

9. PROGRESSIVE COOKING TECHNIQUES SHOULD BE USED TO MINIMIZE LEFTOVERS. {CCP 4} SEE NOTES}

CCP Notes:

YIELD: 100 PORTIONS (2 PANS)
PAN SIZE 18 X 26 SHEET PAN

{CCP 1}: HOLD PRODUCT AT 40 DEGREES OR LOWER UNTIL READY TO COOK.

{CCP 2}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSCIAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F.

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CCP Notes:

OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSCIAL 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 3}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

{CCP 4}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNT OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, DATE AND LABEL PRODUCT. (2). STORE UNDER REFRIGERTAION. (3). ALL LEFTOVERS SHOULD BE USED WITHIN 48 HOURS OR DOSCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION

1. PANS MAY BE GREASED AND LINED WITH PAPER TO FACILITATE REMOVAL OF CAKE.
2. IN STEP ONE, CANNED FRUIT HALVES, SLICES, OR QUARTERS MAY BE USED. IF CRUSHED PINEAPPLE IS USED, ONLY ONE NO. 10 CAN IS NECESSARY.
3. IF BROWN SUGAR IS HARD, COMBINE SUGAR, BUTTER OR MARGRINE AND 1 CUP OF THE FRUIT JUICE; MELT OVER LOW HEAT. DIVIDE MIXTURE BETWEEN PANS AND PROCEED WITH STEP THREE.