

Recipe I / D . . . G33A AM Portion Size: 1.00 EA Adjusted Servings 100
 Description . . . SWEET CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	2.81 LB	10.00 CUP
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.28 LB	7.50 CUP
45-020245	CORN MEAL, 50 LB USDA	.70 LB	2.50 CUP
99-400600	BAKING POWDER, 8/5 LB (CP)	3.35 OZ	3.33 TBSP
99-400620	BAKING SODA, 24/1 LB.	.83 OZ	2.50 TSP
99-700730	SALT, TABLE 24/26 OZ	.50 OZ	2.50 TSP
23-000322	M LK, REPLACER 50# BAG	10.00 OZ	15.00 TBSP
		Conv Factor:	16.000
		Water:	7.500 CUP
79-200010	MARGARINE 30/1 LB	8.00 OZ	1.00 CUP
		Conv Factor:	16.000
38-010124	EGGS, FROZ 6/5 LBS FARM	1.25 LB	2.50 CUP

Method # / Cooking Instructions:

1. PREHEAT OVEN TO 350 F
2. GREASE BAKING SHEET AND SET ASIDE
3. IN LARGE MIXING BOWL, MIX TOGETHER FLOUR, SUGAR, CORNMEAL BAKING POWDER, BAKING SODA, AND SALT. (COP 1)
4. MELT BUTTER AND ADD TO MIXTURE (COP 1)
5. MIX M LK REPLACER WITH WATER AND ADD TO MIXTURE (COP 1)
6. ADD EGGS TO MIXTURE AND MIX ALL INGREDIENTS THOROUGHLY
7. POUR INTO PREPARED PAN AND COOK AT 350 F FOR 15-20 MINUTES OR UNTIL COOKED THROUGHOUT (COP 2)
8. ONCE DONE COOKING, COOL AND PLACE ICING AND PREPARE FOR SERVICE (COP 3)
9. THERE SHOULD BE MINIMAL LEFTOVERS (COP 3)

COP Notes:

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

Recipe I/D...	G33A AM	Portion Size:	1.00 EA	Adjusted Servings	100
Description...	SWEET CAKE			Conversion Factor	1.00

COP Notes:

{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.

{COP 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.

{COP 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.

COP = CRITICAL CONTROL POINT

CA = CORRECTIVE ACTION