

Recipe I/D... D13 AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... QUICK COFFEE CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
38-010124	EGGS, FROZ 6/5 LBS FARM	1.25 LB	2.34 CUP
79-120025	SALAD OIL, 6/1 GAL BULK USDA	1.50 LB	3.00 CUP
		Conv Factor:	8.000
87-100632	FLVRI NG V NLA 12/1 QT	1.00 OZ	2.00 TBSP
		Conv Factor:	32.000
		Water:	1.500 QT
45-000440	Flour, AP, 50 lb. Bag	3.50 LB	3.50 QT
99-400600	BAKING POWDER, 8/5 LB (CP)	2.50 OZ	5.67 TBSP
23-000322	M LK, REPLACER 50# BAG	6.00 OZ	1.25 CUP
		Conv Factor:	16.000
99-700730	SALT, TABLE 24/26 OZ	1.00 OZ	1.67 TBSP
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.00 LB	6.75 CUP
45-000440	Flour, AP, 50 lb. Bag	1.50 LB	1.50 QT
99-700062	CINNAMON	.25 OZ	1.00 TBSP
99-700730	SALT, TABLE 24/26 OZ	.00	.25 TSP
		Conv Factor:	4.500
62-000010	SUGAR, DRK BROWN 24/1 LB	12.00 OZ	2.00 CUP
		Conv Factor:	16.000
79-200010	MARGARINE 30/1 LB	12.00 OZ	1.50 CUP
		Conv Factor:	16.000
79-200010	MARGARINE 30/1 LB	2.00 OZ	.25 CUP
		Conv Factor:	16.000
62-000050	SUGAR, CONFECTION 24/1 LB	2.00 LB	2.00 QT
87-100632	FLVRI NG V NLA 12/1 QT	.00	1.00 TSP
		Conv Factor:	192.000

Method # / Cooking Instructions:

1. BEAT EGGS IN MIXER BOWL AT LOW SPEED ABOUT 1 MINUTE;
ADD SALAD OIL, VANILLA AND WATER.
2. SIFT TOGETHER FLOUR, BAKING POWDER, MILK, SALT AND
SUGAR. ADD TO EGG MIXTURE; MIX AT LOW SPEED UNTIL
BLENDED.
3. POUR 2 3/4 QT (ABOUT 6 LB 4 OZ) BATTER INTO EACH
GREASED AND FLOURED PAN. SET ASIDE FOR USE IN STEP 5.

- TOPPING -

4. COMBINE SIFTED FLOUR, CINNAMON, SALT, BROWN SUGAR AND
SOFTEN BUTTER OR MARGARINE; MIX UNTIL MIXTURE RESEMBLES
COARSE CORNMEAL.
5. SPRINKLE ABOUT 1 QT TOPPING OVER BATTER IN EACH PAN.

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Description...	QUICK COFFEE CAKE			Conversion Factor	1.00

Method # / Cooking Instructions:

6. BAKE 30 MINUTES OR UNTIL DONE.
- GLAZE -
7. COMBINE SOFTEN BUTTER OR MARGARINE, POWDERED SUGAR, VANILLA AND 1 CUP BOILING WATER; MIX UNTIL SMOOTH.
8. DRIZZLE ABOUT 2 CUPS GLAZE OVER EACH BAKED CAKE WHILE STILL WARM.
9. CUT 6 BY 9.

CCP Notes:

YIELD: 100 PORTIONS (2 PANS)
TEMPERATURE: 375 DEGREE F. OVEN
PAN SIZE: 18 BY 26-INCH SHEET PAN