

Recipe I / D . . . G25A AM Portion Size: 1.00 PC Adjusted Servings 100
 Description . . . SPI CE CAKE Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	4.00 LB	4.00 QT
62-000040	SUGAR, WHITE 8/5# LBS. CP	3.50 LB	2.00 QT
99-700730	SALT, TABLE 24/26 OZ	1.50 OZ	2.33 TBSP
99-400600	BAKING POWDER, 8/5 LB (CP)	2.50 OZ	5.67 TBSP
99-400620	BAKING SODA, 24/1 LB.	.50 OZ	3.25 TSP
99-700062	CINNAMON	1.00 OZ	4.00 TBSP
99-700012	ALLSPICE	.25 OZ	1.00 TBSP
23-000322	MILK, REPLACER 50# BAG	6.00 OZ	1.25 CUP
		Conv Factor:	16.000
79-120202	SHORTENING 12/3 LB USDA	1.88 LB	4.25 CUP
		Water:	4.670 CUP
38-010124	EGGS, FROZ 6/5 LBS FARM	2.00 LB	1.00 QT
62-000010	SUGAR, DRK BROWN 24/1 LB	.33 LB	1.00 CUP
		Water:	1.125 CUP
87-100632	FLAVORING VANILLA 12/1 QT	2.00 OZ	4.00 TBSP
		Conv Factor:	32.000

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR, SUGAR, SALT, BAKING POWDER, BAKING SODA, CINNAMON, CLOVES, ALLSPICE, AND MILK INTO MIXER BOWL. {COP 1} SEE NOTES}
2. ADD SHORTENING AND WATER TO DRY INGREDIENTS. BEAT AT LOW SPEED 1 MINUTE OR UNTIL BLENDED; CONTINUE BEATING AT MEDIUM SPEED 2 MINUTES. SCRAPE DOWN BOWL. {COP 1} SEE NOTES}
3. COMBINE EGGS, LIGHTLY PACKED BROWN SUGAR, WATER, AND VANILLA. ADD SLOWLY TO MIXTURE WHILE BEATING AT LOW SPEED. SCRAPE DOWN BOWL. BEAT AT MEDIUM SPEED 3 MINUTES {COP1 & 4 SEE NOTES}
4. POUR 1 GAL. (ABOUT 7 LBS. 10 OZ.) BATTER INTO EACH GREASED AND FLOURED PAN.
5. BAKE 30 TO 35 MINUTES OR UNTIL DONE. {COP 2} SEE NOTES
6. COOL. CUT 6 X 9.
7. LEFTOVERS SHOULD BE MINIMAL. {COP 3} SEE NOTES

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COP Notes:

YIELD: 100 PORTIONS (2 PANS)
PAN SIZE: 18 X 26" SHEET PAN
TEMPERATURE: 375F OVEN

{COP 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.

{COP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F FOR A MINIMUM OF 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 REMAIN 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 4}: HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL NEEDED. REMOVE IN SMALL QUANTITIES AS NEEDED.

COP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION