

Striped Cake

Desserts

B-05

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	<ol style="list-style-type: none"> In a mixing bowl, combine flour, sugar, dry milk, baking powder, and salt. Mix using the paddle attachment for 1 minute on low speed until blended. In a separate bowl, whisk egg whites, vanilla, and water until combined. Add liquid mixture and shortening to dry ingredients. Mix for 30 seconds on low speed. Scrape down sides of bowl. Mix for 5 minutes on medium speed. Into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray pour 3 ¾ cups (1 lb 12 oz) of batter. For 24 servings, use 2 pans. For 48 servings, use 4 pans. Bake until lightly browned: Conventional oven: 375° F for 15-18 minutes Convection oven: 350° F for 18-20 minutes Heat to 160° F or higher. Set aside to cool for 15 minutes. Filling: In a small bowl, dissolve gelatin in boiling water. Add cold water and whisk to combine.
Sugar	1 lb	2 cups	2 lb	1 qt	
Instant nonfat dry milk	2 ½ oz	¾ cup	5 oz	1 ⅓ cups	
Baking powder		2 Tbsp		¼ cup	
Salt		¾ tsp		1 ½ tsp	
Frozen egg whites, thawed OR	7 oz	¾ cup 2 Tbsp OR	14 oz	1 ¾ cups OR	
Fresh large egg whites		6 each		12 each	
Vanilla		1 Tbsp		2 Tbsp	
Water		1 ½ cups		3 cups	
Shortening	6 oz	1 cup	12 oz	2 cups	
Cherry-flavored gelatin	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	
Water, boiling		1 cup		2 cups	
Water, cold		1 cup		2 cups	

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Whipped topping	8 oz	3 cups	1 lb	1 qt 2 cups	<p>8. Using a fork, make holes in the top of the cake, ½" apart. These can be as deep as you like, even to the bottom of the cake. Pour 1 cup of gelatin evenly over the top of each cake. Refrigerate for 2 hours.</p> <p>9. Spread 1 ½ cups (4 oz) of whipped topping evenly over the top of each cake.</p> <p>10. Cut each cake 4 x 3 (12 pieces). Portion is 1 piece.</p>
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SERVING:	YIELD:	VOLUME:
1 piece.	24 Servings: 4 lb 14 oz	24 Servings: 1 quart 3 ½ cups (batter) 2 pans
	48 Servings: 9 lb 12 oz	48 Servings: 3 quarts 3 cups (batter) 4 pans
Edited 2014		

Special Tip:
Two or more colors of gelatin can be used to provide a rainbow effect.

Nutrients Per Serving					
Calories	247	Saturated Fat	2.00 g	Iron	1.07 mg
Protein	4.88 g	Cholesterol	35 mg	Calcium	151 mg
Carbohydrate	39.65 g	Vitamin A	118 IU	Sodium	227 mg
Total Fat	7.80 g	Vitamin C	0.3 mg	Dietary Fiber	0.5 g