

Applesauce Cake

Ingredients	25 Servings		50 Servings		Directions	
	Weight	Measure	Weight	Measure		
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	1. In a mixer, blend flour, sugar, dry milk, baking powder, salt, cloves, and cinnamon for 1 minute on low speed.	
Sugar	14 oz	2 cups	1 lb 12 oz	1 qt		
Instant nonfat dry milk		½ cup		1 cup		
Baking powder		2 Tbsp		¼ cup		
Salt		¾ tsp		1 ½ tsp		
Ground cloves		¾ tsp		1 ½ tsp		
Ground cinnamon		1 ½ tsp		1 Tbsp		
Frozen whole eggs, thawed	8 oz	¾ cup 3 Tbsp	1 lb	1 ¾ cups 2 Tbsp		2. In a separate bowl, combine eggs, vanilla, and water.
OR		OR		OR		
Fresh large eggs		5 each		9 each		
Vanilla		1 ½ tsp		1 Tbsp		
Water		2 Tbsp		¼ cup	3. Add shortening and liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.	
Shortening	6 ½ oz	1 cup	13 oz	2 cups		
Canned applesauce	13 ½ oz	1 ½ cups	1 lb 11 oz	3 cups		4. Add applesauce. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed. Add raisins (optional) and nuts (optional). Blend for 1 minute on low speed.
†Raisins, plumped (optional)	8 oz	1 ¼ cups	1 lb	2 ½ cups		
Chopped walnuts (optional)	4 oz	¾ cup 3 Tbsp	8 oz	1 ¾ cups 2 Tbsp	5. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray and dusted with flour, pour 3 lb 12 oz (1 qt 3 ½ cups) batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.	

Applesauce Cake

Desserts

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6. Bake until lightly browned:
 Conventional oven: 375° F for 35 minutes
 Convection oven: 325° F for 25 minutes
 Heat to 160° F or higher.
7. Cool. If desired, dust lightly with powdered sugar.
8. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

SERVING:	YIELD:	VOLUME:
1 piece.	25 Servings: 3 lb 12 oz (batter)	25 Servings: 1 pan
	50 Servings: 7 lb 8 oz (batter)	50 Servings: 2 pans
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†To plump raisins, cover fruit with boiling water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

Nutrients Per Serving					
Calories	220	Saturated Fat	2.17 g	Iron	1.17 mg
Protein	3.40 g	Cholesterol	39 mg	Calcium	92 mg
Carbohydrate	33.16 g	Vitamin A	92 IU	Sodium	207 mg
Total Fat	8.50 g	Vitamin C	0.4 mg	Dietary Fiber	0.7 g