

Apple Cobbler

Fruit

Desserts

C-01

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	2 lb 4 oz	2 qt ½ cup	4 lb 8 oz	1 gal 1 cup	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		2 tsp		1 Tbsp 1 tsp	
Shortening	1 lb 4 oz	3 cups	2 lb 8 oz	1 qt 2 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
Water, cold		1 ½ cups		2 ¾ cups	
All of reserved apple juice (from draining apples) plus water, cold, as needed		2 qt		1 gal	3. For filling: Drain apples, reserving juice. Set apples aside for step 8. 4. Add water to apple juice.
Cornstarch	4 oz	1 cup	8 oz	2 cups	
Sugar	1 lb 8 oz	3 ½ cups	3 lb	1 qt 3 cups	6. Bring remaining liquid mixture to boil. Add about ½ of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after steps 7 and 8.
Ground cinnamon		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Ground nutmeg		2 tsp		1 Tbsp 1 tsp	7. Remove from heat. Blend remaining sugar, cinnamon, and nutmeg thoroughly into mixture.
Canned unsweetened sliced apples, solid pack, drained	9 lb 12 oz	1 gal 1 ½ qt (2 No. 10 cans)	19 lb 8 oz	2 gal 3 qt (4 No. 10 cans)	
					9. Pour 3 qt 1 cup thickened apple mixture into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. 10. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use about 2 lb 1 oz of dough for each steamtable pan.
					11. Cover apples with pastry. Brush with pastry brush dipped in water. Cut dough 5 x 5 (25 pieces).
					12. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 1 hour Convection Oven: 375° F for 40 minutes
					13. Cut each pan 5 x 5 (25 portions per pan).

Apple Cobbler

Fruit

Desserts

C-01

SERVING:

1 portion provides ½ cup of fruit.
For Enhanced Meal Pattern only: 1 piece also provides 1 serving grains/breads.

YIELD:

50 Servings: 15 lb 9 oz (unbaked)

100 Servings: 31 lb 2 oz (unbaked)

VOLUME:

50 Servings: 2 steamtable pans

100 Servings: 4 steamtable pans

Tested 2006

Variations:

A. Apple-Honey Cobbler

50 servings: Follow steps 1-3. In step 4, add enough water to apple juice to make 1 qt 3 ⅔ cups. Continue with step 5. In step 6, omit sugar. Add 14 ½ oz (1 ¼ cups) honey. In step 7, add 12 oz (1 ¾ cups) sugar. Continue with steps 8-13.

100 servings: Follow steps 1-3. In step 4, add enough water to apple juice to make 3 qt 3 ⅓ cups. Continue with step 5. In step 6, omit sugar. Add 1 lb 13 oz (2 ½ cups) honey. In step 7, add 1 lb 8 oz (3 ½ cups) sugar. Continue with steps 8-13.

B. Apple-Raisin Cobbler

50 and 100 servings: Follow steps 1-8. In step 9 sprinkle 4 oz (¾ cup 1 Tbsp) raisins over each pan. Continue with steps 10-13.

Apple Cobbler

Fruit

Desserts

C-01

Nutrients Per Serving

Calories	299	Saturated Fat	2.96 g	Iron	1.27 mg
Protein	2.48 g	Cholesterol	0 mg	Calcium	12 mg
Carbohydrate	47.47 g	Vitamin A	52 IU	Sodium	96 mg
Total Fat	12.05 g	Vitamin C	0.3 mg	Dietary Fiber	3.5 g

Apple Crisp

Fruit

Desserts

C-02

Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure		
Enriched all-purpose flour	14 oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and margarine or butter. Mix until crumbly. Set aside for step 6.	
Rolled oats OR Rolled wheat	9 oz OR 9 oz	3 cups 2 Tbsp OR 3 cups	1 lb 2 oz OR 1 lb 2 oz	1 qt 2 ¼ cups OR 1 qt 2 cups		
Brown sugar, packed	15 oz	2 cups	1 lb 14 oz	1 qt	2. For filling: Drain apples, reserving juice. For 50 servings, add enough water to juice to make 1 ½ cups liquid. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.	
Ground cinnamon		1 Tbsp 1 ½ tsp		3 Tbsp		
Ground nutmeg (optional)		1 Tbsp 1 ½ tsp		3 Tbsp		
Salt		½ tsp		1 tsp		
Margarine or butter	1 lb	2 cups	2 lb	1 qt		
Canned unsweetened sliced apples, solid packed, with juice	6 lb 4 oz	3 qt ¾ cup (1 No. 10 can)	11 lb 2 oz	1 gal 2 ½ qt (2 No. 10 cans)		
Water, as needed						
						3. Place 5 lb 9 oz (2 qt 3 ¾ cups) apples into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Sugar	10 ½ oz	1 ½ cups	1 lb 5 oz	3 cups		4. Sprinkle 10 ½ oz (1 ½ cups) sugar, 1 ½ tsp cinnamon, and ¼ cup lemon juice over apples in each pan. Stir to combine.
Ground cinnamon		1 ½ tsp		1 Tbsp		
Frozen lemon juice concentrate, reconstituted		¼ cup		½ cup		
					5. Pour 1 ½ cups liquid over apples in each pan.	
					6. Sprinkle 3 lb 6 oz (approximately 2 qt 1 cup) topping evenly over apples in each steamtable pan.	
					7. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes	
					8. Cool. Cut each pan 5 x 10 (50 pieces per pan).	

Apple Crisp

Fruit

Desserts

C-02

SERVING:

1 piece provides ¼ cup of fruit.
For Enhanced Meal Pattern only: 1 piece also provides ¾ serving grains/breads.

YIELD:

50 Servings: about 10 lb 6 oz

100 Servings: about 20 lb 12 oz

VOLUME:

50 Servings: 1 steamtable pan

100 Servings: 2 steamtable pans

Tested 2004

Nutrients Per Serving

Calories	200	Saturated Fat	1.59 g	Iron	0.99 mg
Protein	1.95 g	Cholesterol	0 mg	Calcium	20 mg
Carbohydrate	31.75 g	Vitamin A	350 IU	Sodium	113 mg
Total Fat	7.97 g	Vitamin C	0.5 mg	Dietary Fiber	2.3 g

Apple-Honey Crisp

Fruit

Desserts

C-02A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	<p>1. For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and margarine or butter. Mix until crumbly. Set aside for step 6.</p> <p>2. For filling: Drain apples, reserving juice. For 50 servings, add enough water to juice to make 1 ½ cups liquid. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.</p> <p>3. Place 5 lb 9 oz (2 qt 3 ¾ cups) apples into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans.</p> <p>4. Spread 10 oz (¾ cup 2 Tbsp) honey, 1 ½ tsp cinnamon, and ¼ cup lemon juice over apples in each pan. Stir to combine.</p> <p>5. Pour 1 ½ cups liquid over apples in each pan.</p> <p>6. Sprinkle 3 lb 6 oz (approximately 2 qt 1 cup) topping evenly over apples in each pan.</p> <p>7. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes</p> <p>8. Cool. Cut each pan 5 x 10 (50 pieces per pan).</p>
Rolled oats OR Rolled wheat	9 oz OR 9 oz	3 cups 2 Tbsp OR 3 cups	1 lb 2 oz OR 1 lb 2 oz	1 qt 2 ¼ cups OR 1 qt 2 cups	
Brown sugar, packed	15 oz	2 cups	1 lb 14 oz	1 qt	
Ground cinnamon		1 Tbsp 1 ½ tsp		3 Tbsp	
Ground nutmeg (optional)		1 Tbsp 1 ½ tsp		3 Tbsp	
Salt		½ tsp		1 tsp	
Margarine or butter	1 lb	2 cups	2 lb	1 qt	
Canned unsweetened sliced apples, solid packed, with juice	6 lb 4 oz	3 qt ¾ cup (1 No. 10 can)	11 lb 2 oz	1 gal 2 ½ qt (2 No. 10 cans)	
Water, as needed					
Honey	10 oz	¾ cup 2 Tbsp	1 lb 4 oz	1 ¾ cups	
Ground cinnamon		1 ½ tsp		1 Tbsp	
Frozen lemon juice concentrate, reconstituted		¼ cup		½ cup	

Apple-Honey Crisp

Fruit

Desserts

C-02A

SERVING:

1 piece provides ¼ cup of fruit.
For Enhanced Meal Pattern only: 1 piece also provides ¼ serving grains/breads.

YIELD:

50 Servings: about 10 lb 6 oz

100 Servings: about 20 lb 12 oz

VOLUME:

50 Servings: 1 steamtable pan

100 Servings: 2 steamtable pans

Edited 2004

Nutrients Per Serving

Calories	194	Saturated Fat	1.59 g	Iron	1.01 mg
Protein	1.97 g	Cholesterol	0 mg	Calcium	21 mg
Carbohydrate	30.48 g	Vitamin A	350 IU	Sodium	113 mg
Total Fat	7.97 g	Vitamin C	0.6 mg	Dietary Fiber	2.3 g

Applesauce Cake

Desserts

C-03

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 14 oz	1 qt 3 cups	3 lb 12 oz	3 qt 2 cups	1. Blend flour, sugar, dry milk, baking powder, salt, cloves, and cinnamon in mixer for 1 minute on low speed. 2. Combine eggs, vanilla, and water. Add shortening and liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed. 3. 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. 4. Pour 7 lb 3 oz (3 qt 3 cups) batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans. 5. Bake until lightly browned: Conventional oven: 375° F for 35 minutes Convection oven: 325° F for 25 minutes 6. Cool. If desired, dust lightly with powdered sugar. 7. Cut each pan 5 x 10 (50 pieces per pan).
Sugar	1 lb 12 oz	1 qt	3 lb 8 oz	2 qt	
Instant nonfat dry milk	2 ½ oz	1 cup	5 oz	2 cups	
Baking powder		¼ cup	3 oz	½ cup	
Salt		1 ½ tsp		1 Tbsp	
Ground cloves		1 ½ tsp		1 Tbsp	
Ground cinnamon		1 Tbsp		2 Tbsp	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	14 oz	1 ⅔ cups OR 8 each	1 lb 12 oz	3 ⅓ cups OR 16 each	
Vanilla		1 Tbsp		2 Tbsp	
Water		¼ cup		½ cup	
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt	
Canned applesauce	1 lb 11 oz	3 cups (¼ No. 10 can)	3 lb 6 oz	1 qt 2 cups (½ No. 10 can)	
†Raisins, plumped (optional)	1 lb	2 ½ cups	2 lb	1 qt 1 cup	
Chopped walnuts (optional)	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	

Applesauce Cake

Desserts

C-03

Comments:

†To plump raisins, cover the fruit with very hot tap water. Soak 2- 5 minutes. DO NOT OVERSOAK. Drain well before using.

SERVING:	YIELD:	VOLUME:
1 piece. For Enhanced Meal Pattern only: 1 piece provides 1 serving of grains/breads.	50 Servings: 50 pieces	50 Servings: about 3 quarts 3 cups (batter) 1 sheet pan
	100 Servings: 100 pieces	100 Servings: about 1 gallon 3 ½ quarts (batter) 2 sheet pans

Edited 2004

Special Tip:

For 50 servings, use 4 oz (1 ⅓ cups) dried whole eggs and 1 ⅓ cups water in place of eggs.

For 100 servings, use 8 oz (2 ⅔ cups) dried whole eggs and 2 ⅔ cups water in place of eggs.

Nutrients Per Serving					
Calories	218	Saturated Fat	2.13 g	Iron	1.15 mg
Protein	3.28 g	Cholesterol	34 mg	Calcium	92 mg
Carbohydrate	33.18 g	Vitamin A	86 IU	Sodium	205 mg
Total Fat	8.39 g	Vitamin C	0.4 mg	Dietary Fiber	0.7 g

Brownies

Desserts

C-04

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Shortening	9 oz	1 cup 2 Tbsp	1 lb 2 oz	2 ¼ cups	1. Cream shortening, sugar, salt, and vanilla in mixer for 2 minutes on medium speed.
Sugar	1 lb 10 oz	3 ¾ cups	3 lb 4 oz	1 qt 3 ½ cups	
Salt		1 ½ tsp		1 Tbsp	
Vanilla		1 ½ tsp		1 Tbsp	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	12 oz	1 ½ cups OR 7 each	1 lb 8 oz	3 cups OR 14 each	2. Add eggs and beat for 3 minutes on medium speed.
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	
Cocoa	6 oz	2 cups	12 oz	1 qt	3. Add flour, cocoa, and baking powder. Mix for 30 seconds on low speed, then mix for 1 minute on medium speed. Batter will be very thick.
Baking powder		1 Tbsp		2 Tbsp	
					4. For 50 servings, spread 4 lb 5 oz (2 qt) batter in 1 half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray. For 100 servings, spread 8 lb 10 oz (1 gal) batter in 1 sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray.
Chopped walnuts (optional)	4 ¼ oz	1 cup	8 ½ oz	2 cups	5. Sprinkle nuts (optional) over batter.
					6. Bake: Conventional oven: 350° F for 20-30 minutes Convection oven: 300° F for 18-25 minutes DO NOT OVERBAKE.
					7. Cool. If desired, lightly dust with powdered sugar.
					8. For 50 servings, cut half-sheet pan 5 x 10 (50 pieces per pan). For 100 servings, cut sheet pan 10 x 10 (100 pieces per pan).

SERVING:	YIELD:	VOLUME:
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1 piece.
For Enhanced Meal Pattern only: 1 piece provides ½ serving of grains/breads.

50 Servings: about 4 lb 5 oz (batter)

50 Servings: about 2 quarts (batter)
1 half-sheet pan

Brownies

Desserts

C-04

100 Servings: about 8 lb 10 oz (batter)

100 Servings: about 1 gallon (batter)
1 sheet pan

Edited 2004

Special Tip:

For 50 servings, use 3 ½ oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3 Tbsp water in place of eggs.

For 100 servings, use 7 oz (2 ¼ cups 2 Tbsp) dried whole eggs and 2 ¼ cups 2 Tbsp water in place of eggs.

Nutrients Per Serving

Calories	151	Saturated Fat	1.77 g	Iron	1.00 mg
Protein	2.40 g	Cholesterol	29 mg	Calcium	25 mg
Carbohydrate	23.22 g	Vitamin A	44 IU	Sodium	108 mg
Total Fat	6.33 g	Vitamin C	0.0 mg	Dietary Fiber	1.4 g

Carrot Cake

Vegetable/Fruit

Desserts

C-05

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 14 oz	1 qt 3 cups	3 lb 12 oz	3 qt 2 cups	1. Blend flour, sugar, baking powder, salt, cinnamon, cloves, nutmeg (optional), and dry milk in mixer for 1 minute on low speed. 2. Add eggs and oil to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed. 3. Add carrots, pineapple, and nuts (optional). Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed. 4. Pour 8 lb 12 oz (approximately 1 gal) batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans. 5. Bake until lightly browned: Conventional oven: 350° F for 35-45 minutes Convection oven: 300° F for 30-40 minutes 6. Cool. If desired, frost or lightly dust with powdered sugar. 7. Cut each pan 5 x 10 (50 pieces per pan).
Sugar	1 lb 11 ½ oz	1 qt	3 lb 7 oz	2 qt	
Baking powder		3 Tbsp 2 tsp	3 oz	¼ cup 3 ¼ Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Ground cinnamon		1 ½ tsp		1 Tbsp	
Ground cloves		1 tsp		2 tsp	
Ground nutmeg (optional)		1 tsp		2 tsp	
Instant nonfat dry milk	2 ½ oz	1 cup	5 oz	2 cups	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	1 lb	1 ¾ cups 2 Tbsp OR 9 each	2 lb	3 ¾ cups OR 18 each	
Vegetable oil		2 cups		1 qt	
*Fresh carrots, shredded	1 lb 14 oz	2 qt ¾ cup	3 lb 12 oz	1 gal 1 ½ cups	
Canned, crushed pineapple, drained	1 lb 3 oz	2 ½ cups (¼ No. 10 can)	2 lb 6 oz	1 qt 1 cup (½ No. 10 can)	
Chopped walnuts (optional)	6 ½ oz	1 ½ cups	13 oz	3 cups	

Carrot Cake

Vegetable/Fruit

Desserts

C-05

Comments:
* See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Carrots	2 lb 5 oz	4 lb 10 oz

SERVING:	YIELD:	VOLUME:
1 piece provides 1/8 cup of vegetable and fruit. For Enhanced Meal Pattern only: 1 piece also provides 1 serving of grains/breads.	50 Servings: about 8 lb 12 oz (batter) about 7 lb 14 oz 100 Servings: about 17 lb 8 oz (batter) about 15 lb 12 oz	50 Servings: about 1 gallon (batter) 1 sheet pan 100 Servings: about 2 gallons (batter) 2 sheet pans

Tested 2004

Special Tip:
For 50 servings, use 4 1/2 oz (1 1/2 cup) dried whole eggs and 1 1/2 cup water in place of eggs.

For 100 servings, use 9 oz (3 cups) dried whole eggs and 3 cups water in place of eggs.

Nutrients Per Serving					
Calories	232	Saturated Fat	1.54 g	Iron	1.18 mg
Protein	3.62 g	Cholesterol	39 mg	Calcium	82 mg
Carbohydrate	33.02 g	Vitamin A	3898 IU	Sodium	190 mg
Total Fat	9.86 g	Vitamin C	1.5 mg	Dietary Fiber	1.2 g

Cherry Cobbler

Fruit

Desserts

C-06

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	2 lb 4 oz	2 qt ½ cup	4 lb 8 oz	1 gal 1 cup	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		2 tsp		1 Tbsp 1 tsp	
Shortening	1 lb 4 oz	3 cups	2 lb 8 oz	1 qt 2 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
Water, cold		1 ½ cups		2 ¾ cups	
All of reserved cherry juice (from draining cherries) plus water, cold, as needed		1 qt 3 cups		3 qt 2 cups	3. For filling: Drain cherries, reserving juice. Set cherries aside for step 8.
					4. Add water to cherry juice.
Cornstarch	10 oz	2 ½ cups	1 lb 4 oz	1 qt 1 cup	5. Mix cornstarch with about ¼ of the liquid mixture.
Sugar	2 lb 4 oz	1 qt 1 ⅓ cup	4 lb 8 oz	2 qt 2 ¾ cups	6. Bring remaining liquid mixture to boil. Add about ½ of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after steps 7 and 8.
					7. Remove from heat. Blend remaining sugar thoroughly into mixture.
Canned red tart cherries, pitted, drained	8 lb 12 oz	1 gal 2 cups (2 No. 10 cans)	17 lb 8 oz	2 gal 1 qt (4 No. 10 cans)	8. Add cherries to thickened mixture. Stir lightly. Do not break up fruit.
					9. Pour ¾ qt thickened cherry mixture into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					10. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use about 2 lb 1 oz of dough for each pan.
					11. Cover cherries with pastry. Brush with pastry brush dipped in water. Cut dough 5 x 5 (25 pieces).
					12. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 1 hour Convection oven: 375° F for 40 minutes
					13. Cut each pan 5 x 5 (25 portions per pan).

Cherry Cobbler

Fruit

Desserts

C-06

SERVING:

1 portion provides ½ cup of fruit.
For Enhanced Meal Pattern only: 1 piece also provides 1 serving grains/breads.

YIELD:

50 Servings: 17 lb 3 oz (unbaked)

100 Servings: 34 lb 6 oz (unbaked)

Tested 2006

VOLUME:

50 Servings: 2 steamtable pans

100 Servings: 4 steamtable pans

Variation:

A. Cherry Cobbler (Using Frozen Red Tart Pitted Cherries, Thawed)

50 servings: Follow steps 1 and 2. In step 3, use 17 lb (2 gal 1 qt) thawed cherries. Continue with steps 4 and 5. In steps 6 and 7, omit sugar. Continue with steps 8-13.

100 servings: Follow steps 1 and 2. In step 3, use 34 lb (4 gal 2 qt) thawed cherries. Continue with steps 4 and 5. In steps 6 and 7, omit sugar. Continue with steps 8-13.

Nutrients Per Serving

Calories	316	Saturated Fat	2.89 g	Iron	2.54 mg
Protein	3.00 g	Cholesterol	0 mg	Calcium	17 mg
Carbohydrate	51.28 g	Vitamin A	855 IU	Sodium	103 mg
Total Fat	11.66 g	Vitamin C	2.4 mg	Dietary Fiber	1.8 g

Cherry Crisp

Fruit

Desserts

C-07

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	13 ½ oz	3 cups 2 Tbsp	1 lb 11 oz	1 qt 2 ¼ cups	<ol style="list-style-type: none"> For topping: Combine flour, rolled oats or rolled wheat, brown sugar, cloves, salt, and margarine or butter. Mix until crumbly. Set aside for step 8. For filling: Drain cherries, reserving juice. For 50 servings, reserve 1 cup juice. For 100 servings, reserve 2 cups juice. Set juice aside for step 4. Place 5 lb 14 oz (3 qt) cherries into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Combine cherry juice with sugar and orange juice concentrate. Cook juice mixture over medium heat for 2 minutes. Combine cornstarch and water. Stir until smooth. Add cornstarch to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well. Pour 2 cups liquid mixture over cherries in each pan. Sprinkle 3 lb 5 oz (approximately 2 qt 2 cups) topping evenly over cherries in each pan. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes
Rolled oats OR Rolled wheat	9 oz OR 9 oz	3 cups 2 Tbsp OR 3 cups	1 lb 2 oz OR 1 lb 2 oz	1 qt 2 ¼ cups OR 1 qt 2 cups	
Brown sugar, packed	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	
Ground cloves		½ tsp		1 tsp	
Salt		½ tsp		1 tsp	
Margarine or butter	1 lb	2 cups	2 lb	1 qt	
Canned red tart pitted cherries, with juice	8 lb 8 oz	1 gal (1 ⅓ No. 10 cans)	17 lb	2 gal (2 ⅔ No. 10 cans)	
Sugar	10 oz	1 ½ cups	1 lb 4 oz	3 cups	
Frozen orange juice concentrate		¼ cup		½ cup	
Cornstarch		¼ cup 2 Tbsp	3 ¼ oz	¾ cup	
Water, cold		¼ cup		½ cup	

Cherry Crisp

Fruit

Desserts

C-07

10. Cool. Cut each pan 5 x 10 (50 pieces per pan).

SERVING:

1 piece provides ¼ cup of fruit.
For Enhanced Meal Pattern only: 1 piece also provides ¾ serving grains/breads.

YIELD:

50 Servings: about 10 lb 2 oz

100 Servings: about 20 lb 4 oz

VOLUME:

50 Servings: 1 steamtable pan

100 Servings: 2 steamtable pans

Edited 2004

Variation:

A. Cherry Crisp (Using Frozen Red Tart Pitted Cherries, Thawed)

50 servings: Follow step 1. In step 2, use 8 lb 8 oz (3 qt 3 cups) thawed frozen red tart pitted cherries. Drain and reserve 1 cup juice for step 4. In step 3, place 6 lb (2 qt 1 cup) drained cherries into 1 steamtable pan. Continue with steps 4-10.

100 servings: Follow step 1. In step 2, use 17 lb (1 gal 3 ½ qt) thawed frozen red tart pitted cherries. Drain and reserve 2 cups juice for step 4. In step 3, place 6 lb (2 qt 1 cup) drained cherries into each of 2 steamtable pans. Continue with steps 4-10.

Nutrients Per Serving

Calories	196	Saturated Fat	1.57 g	Iron	1.67 mg
Protein	2.28 g	Cholesterol	0 mg	Calcium	22 mg
Carbohydrate	30.53 g	Vitamin A	822 IU	Sodium	117 mg
Total Fat	7.80 g	Vitamin C	3.4 mg	Dietary Fiber	1.5 g

Chocolate Cake

Desserts

C-08

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 6 oz	1 qt 1 cup	2 lb 12 oz	2 qt 2 cups	1. Blend flour, sugar, cocoa, dry milk, baking powder, baking soda, and salt in mixer for 4 minutes on low speed. 2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed. 3. Slowly add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed. 4. Pour 7 lb 3 oz (1 gal) batter into sheet pans (18" x 26" x 1") which have been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans. 5. Bake: Conventional oven: 375° F for 30 minutes Convection oven: 325° F for 18-20 minutes 6. Cool. Frost if desired. 7. Cut each pan 5 x 10 (50 pieces per pan).
Sugar	2 lb	1 qt ¾ cup	4 lb	2 qt 1 ½ cups	
Cocoa	5 ½ oz	1 ¾ cups	11 oz	3 ¾ cups	
Instant nonfat dry milk	3 oz	1 ¼ cups	6 oz	2 ½ cups	
Baking powder		2 Tbsp 1 tsp	2 oz	⅓ cup	
Baking soda		1 Tbsp		2 Tbsp	
Salt		1 ½ tsp		1 Tbsp	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	12 oz	1 ½ cups OR 7 each	1 lb 8 oz	3 cups OR 14 each	
Vanilla		1 ½ tsp		1 Tbsp	
Water		3 ½ cups		1 qt 3 cups	
Shortening	12 oz	1 ¾ cups 2 Tbsp	1 lb 8 oz	3 ¾ cups	

SERVING: 1 piece. For Enhanced Meal Pattern only: 1 piece provides ¾ serving of grains/breads.	YIELD: 50 Servings: 50 pieces	VOLUME: 50 Servings: about 1 gallon (batter) 1 sheet pan
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Chocolate Cake

Desserts

C-08

100 Servings: 100 pieces

100 Servings: about 2 gallons (batter)
2 sheet pans

Edited 2004

Special Tip:

For 50 servings, use 3 ½ oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3 Tbsp water in place of eggs.

For 100 servings, use 7 oz (2 ¼ cups 2 Tbsp) dried whole eggs and 2 ¼ cups 2 Tbsp water in place of eggs.

Nutrients Per Serving					
Calories	200	Saturated Fat	2.19 g	Iron	1.19 mg
Protein	3.35 g	Cholesterol	29 mg	Calcium	64 mg
Carbohydrate	30.47 g	Vitamin A	84 IU	Sodium	224 mg
Total Fat	8.05 g	Vitamin C	0.1 mg	Dietary Fiber	1.4 g

Chocolate Chip Cookies

Desserts

C-09

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 ½ oz	3 ½ cups	1 lb 13 oz	1 qt 3 cups	1. Blend flour, baking soda, salt, sugar, and brown sugar in mixer for 2 minutes on low speed. 2. Add shortening, margarine or butter, eggs, and vanilla. Mix for 1 minute on medium speed. 3. Add chocolate chips and peanut granules (optional). Blend for 30 seconds on medium speed. 4. Portion with level No. 40 scoop (1 ⅓ Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. (Cookie machine may be used, but adjustments may be necessary.) 5. Bake until lightly browned: Conventional oven: 375° F for 10-12 minutes Convection oven: 325° F for 6-8 minutes DO NOT OVERBAKE. 6. Cool for 1 minute. Remove from sheet pans.
Baking soda		¼ tsp		1 ½ tsp	
Salt		¼ tsp		1 ½ tsp	
Sugar	3 ½ oz	½ cup	7 oz	1 cup	
Brown sugar, packed	9 ¼ oz	1 ¼ cups	1 lb 2 ½ oz	2 ½ cups	
Shortening	5 oz	¾ cup	10 oz	1 ½ cups	
Margarine or butter	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	5 ¼ oz	⅔ cup OR 3 each	10 ½ oz	1 ¼ cups OR 6 each	
Vanilla		1 ½ tsp		1 Tbsp	
Chocolate chips	7 ½ oz	1 ¼ cup	14 oz	2 ½ cups	
Peanut granules (optional)	4 ¾ oz	1 cup	9 ½ oz	2 cups	

SERVING:	YIELD:	VOLUME:
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1 cookie.
For Enhanced Meal Pattern only: 1 cookie provides ¼ serving of grains/breads.

50 Servings: about 3 lb 2 oz (dough)

50 Servings: about 1 quart 1 cup (dough)
50 cookies

Chocolate Chip Cookies

Desserts

C-09

100 Servings: about 6 lb 4 oz (dough)

100 Servings: about 2 quarts 2 cups (dough)
100 cookies

Tested 2004

Special Tip:

For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.

For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

Nutrients Per Serving

Calories	128	Saturated Fat	2.03 g	Iron	0.66 mg
Protein	1.43 g	Cholesterol	13 mg	Calcium	9 mg
Carbohydrate	16.10 g	Vitamin A	121 IU	Sodium	86 mg
Total Fat	6.77 g	Vitamin C	0.0 mg	Dietary Fiber	0.5 g

Oatmeal Cookies

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 ½ oz	3 ½ cups	1 lb 13 oz	1 qt 3 cups	1. Blend flour, baking soda, salt, rolled oats, sugar, brown sugar, cinnamon, cloves, and nutmeg (optional) in mixer for 2 minutes on low speed.
Baking soda		2 tsp		1 Tbsp 1 tsp	
Salt		1 tsp		2 tsp	
Rollled oats	10 oz	3 ½ cups	1 lb 4 oz	1 qt 3 cups	
Sugar	7 oz	1 cup	14 oz	2 cups	
Brown sugar, packed	9 ½ oz	1 ¼ cups	1 lb 3 oz	2 ½ cups	
Ground cinnamon		1 tsp		2 tsp	
Ground cloves		¼ tsp		½ tsp	
Ground nutmeg (optional)		½ tsp		1 tsp	
Shortening	8 oz	1 ¼ cups	1 lb	2 ½ cups	
Margarine or butter	7 oz	¾ cup 2 Tbsp	14 oz	1 ¾ cups	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	5 ¼ oz	¾ cup OR 3 each	10 ½ oz	1 ¼ cups OR 6 each	3. Add raisins (optional) and blend for 30 seconds on low speed.
Vanilla		1 Tbsp		2 Tbsp	
†Raisins, plumped (optional)	9 ½ oz	1 ½ cups	1 lb 3 oz	3 cups	
					4. Portion with level No. 40 scoop (1 ⅓ Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. (Cookie machine may be used, but adjustments may be necessary.)
					5. Bake until lightly browned: Conventional oven: 350° F for 12-14 minutes Convection oven: 300° F for 6-8 minutes DO NOT OVERBAKE.
					6. Cool completely. Remove from sheet pans.

Oatmeal Cookies

Comments:

†To plump raisins, cover the fruit with very hot tap water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

SERVING:	YIELD:	VOLUME:
1 cookie. For Enhanced Meal Pattern only: 1 cookie provides ¼ serving of grains/breads.	50 Servings: about 3 lb 14 oz (dough)	50 Servings: about 1 quart 2 cups 60 cookies
	100 Servings: about 7 lb 12 oz (dough)	100 Servings: about 3 quarts 120 cookies

Tested 2004

Special Tip:

For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.

For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

Nutrients Per Serving					
Calories	161	Saturated Fat	1.96 g	Iron	0.82 mg
Protein	2.22 g	Cholesterol	13 mg	Calcium	12 mg
Carbohydrate	19.35 g	Vitamin A	161 IU	Sodium	140 mg
Total Fat	8.50 g	Vitamin C	0.0 mg	Dietary Fiber	0.9 g

Orange-Pineapple Gelatin

Fruit

Desserts

C-11

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Water		2 cups		1 qt	<ol style="list-style-type: none"> 1. Combine water, gelatin, and sugar. Cook over medium heat, stirring frequently until sugar and gelatin dissolve, 2-3 minutes. Remove from heat. 2. Drain pineapple, reserving juice. For 50 servings, reserve 2 cups juice. For 100 servings, reserve 1 qt juice. 3. Stir orange juice and pineapple liquid into gelatin mixture. Chill until mixture begins to thicken, approximately 30 minutes. 4. Fold in pineapple, applesauce, and nuts (optional). 5. Pour 7 lb 12 oz (3 qt 1 ½ cups) of fruited gelatin into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. 6. Refrigerate overnight or until set. 7. Cut each pan 5 x 5 (25 portions per pan).
Unflavored gelatin	3 oz	¾ cup	6 oz	1 ½ cups	
Sugar	5 ¼ oz	¾ cup	10 ½ oz	1 ½ cups	
Canned crushed pineapple, in juice	3 lb 5 oz	1 qt 2 ⅓ cups (½ No. 10 can)	6 lb 10 oz	3 qt ⅔ cup (1 No. 10 can)	
Frozen orange juice concentrate, reconstituted		3 qt 2 cups		1 gal 3 qt	
Canned applesauce	3 lb 6 oz	1 qt 2 cups (½ No. 10 can)	6 lb 12 oz	3 qt (1 No. 10 can)	
Chopped nuts (optional)	5 ¼ oz	1 ¼ cups	10 ½ oz	2 ½ cups	

SERVING: 1 portion provides ½ cup of fruit.	YIELD: 50 Servings: 15 lb 8 oz	VOLUME: 50 Servings: 2 steamtable pans
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100 Servings: 31 lb

100 Servings: 4 steamtable pans.

Edited 2006

Orange-Pineapple Gelatin

Fruit

Desserts

C-11

Nutrients Per Serving

Calories	91	Saturated Fat	0.02 g	Iron	0.27 mg
Protein	0.79 g	Cholesterol	0 mg	Calcium	12 mg
Carbohydrate	22.84 g	Vitamin A	69 IU	Sodium	6 mg
Total Fat	0.12 g	Vitamin C	30.5 mg	Dietary Fiber	0.8 g

Bottom Pastry Crust (Sheet Pans)

Desserts

C-12

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 ½ cups	3 lb 8 oz	3 qt 1 cup	<ol style="list-style-type: none"> For bottom crust: Combine flour and salt. Mix in shortening until size of small peas. Add water and mix just until dry ingredients are moistened. Roll out pastry dough into rectangle (about 18" x 26") on lightly floured surface. Use about 3 lb 5 oz dough for each sheet pan (18" x 26" x 1"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Line bottom and sides of pans with dough. Add desired filling, such as fruit or custard. Bake as directed in filling recipe. <p>For Prebaked Crust: Prick crust well. Bake for 15 minutes at 400° F or until light brown. Cool. Add desired filling, such as chiffon or cooked filling.</p> <ol style="list-style-type: none"> Cut each sheet pan 5 x 10 (50 pieces per pan).
Salt		1 ½ tsp		1 Tbsp	
Shortening	15 oz	2 ¼ cups	1 lb 14 oz	1 qt ½ cup	
Water, cold		1 ¼ cups		2 ½ cups	

SERVING:	YIELD:	VOLUME:
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1 piece.
For Enhanced Meal Pattern only: Sheet pan piece provides ¾ serving of grains/breads.

50 Servings: about 3 lb 5 oz (dough)

50 Servings: 1 sheet pan

100 Servings: about 6 lb 10 oz (dough)

100 Servings: 2 sheet pans

Tested 2004

Special Tip:
1 sheet pan will yield 4, 9" single bottom pie crusts.

Bottom Pastry Crust (Sheet Pans)

Desserts

C-12

Nutrients Per Serving

Calories	133	Saturated Fat	2.15 g	Iron	0.74 mg
Protein	1.64 g	Cholesterol	0 mg	Calcium	3 mg
Carbohydrate	12.11 g	Vitamin A	0 IU	Sodium	70 mg
Total Fat	8.66 g	Vitamin C	0.0 mg	Dietary Fiber	0.4 g

Top Pastry Crust (Steamtable Pans)

Desserts

C-12A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 2 oz	1 qt ¼ cup	2 lb 4 oz	2 qt ½ cup	1. For top crust: Combine flour and salt. Mix in shortening until size of small peas. 2. Add water and mix just until dry ingredients are moistened. 3. Roll out pastry dough into rectangle (about 12" x 20") on lightly floured surface. Use about 2 lb 1 oz dough for each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. 4. Place pastry crust over desired filling, such as fruit pie and cobbler filling. Bake as directed in filling recipe. 5. Cut each steamtable pan 5 x 10 (50 pieces per pan).
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 ½ cups	1 lb 4 oz	3 cups	
Water, cold		¾ cup		1 ½ cups	

SERVING:	YIELD:	VOLUME:
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1 piece.
For Enhanced Meal Pattern only: Steamtable pan piece provides ½ serving of grains/breads.

50 Servings: about 2 lb 1 oz (dough)

50 Servings: 1 steamtable pan

100 Servings: about 4 lb 2 oz (dough)

100 Servings: 2 steamtable pans

Tested 2004

Special Tip:
1 steamtable pan will yield 3, 9" single top pie crusts.

Top Pastry Crust (Steamtable Pans)

Desserts

C-12A

Nutrients Per Serving

Calories	87	Saturated Fat	1.43 g	Iron	0.47 mg
Protein	1.05 g	Cholesterol	0 mg	Calcium	2 mg
Carbohydrate	7.79 g	Vitamin A	0 IU	Sodium	46 mg
Total Fat	5.77 g	Vitamin C	0.0 mg	Dietary Fiber	0.3 g

Peach Cobbler

Fruit

Desserts

C-13

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	2 lb 4 oz	2 qt ½ cup	4 lb 8 oz	1 gal 1 cup	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		2 tsp		1 Tbsp 1 tsp	
Shortening	1 lb 4 oz	3 cups	2 lb 8 oz	1 qt 2 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 10.
Water, cold		1 ⅓ cups		2 ⅔ cups	
All of reserved peach liquid (from draining peaches) plus water, cold, as needed		1 qt 3 cups		3 qt 2 cups	3. For filling: Drain peaches, reserving syrup. Set aside for step 8.
					4. Add water to peach syrup.
Cornstarch	8 oz	2 cups	1 lb	1 qt	5. Mix cornstarch with about ¼ of the liquid mixture.
Sugar	14 oz	2 cups	1 lb 12 oz	1 qt	6. Bring remaining liquid mixture to boil. Add about ½ of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after steps 7 and 8.
Orange juice concentrate		¼ cup		½ cup	7. Remove from heat. Blend remaining sugar and orange juice concentrate, cinnamon, and nutmeg (optional) thoroughly into mixture.
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
Ground nutmeg (optional)		1 tsp		2 tsp	
Canned diced cling peaches, drained	9 lb 12 oz	1 gal 1 ½ cups (2 No. 10 cans)	19 lb 8 oz	2 gal 3 cups (4 No. 10 cans)	8. Add peaches to thickened mixture. Stir lightly. Do not break up fruit.
					9. Pour thickened peach mixture (3 qt) into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					10. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use about 2 lb 1 oz of dough for each pan.
					11. Cover peaches with pastry. Brush with pastry brush dipped in water. Cut dough 5 x 5 (25 pieces).
					12. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 1 hour Convection oven: 375° F for 40 minutes

Peach Cobbler

Fruit

Desserts

C-13

13. Cut each pan 5 x 5 (25 portions per pan).

SERVING:	YIELD:	VOLUME:
1 piece provides ½ cup of fruit. For Enhanced Meal Pattern only: 1 portion also provides 1 serving grains/breads.	50 Servings: 16 lb 15 oz (unbaked)	50 Servings: 1 steamtable pan
	100 Servings: 33 lb 14 oz (unbaked)	100 Servings: 2 steamtable pans

Tested 2006

Variation:

A. Peach-Honey Cobbler

For 50 servings, follow steps 1-3. In step 4, add enough water to peach syrup to make 1 qt 2 ⅓ cups. Continue with step 5. In step 6, omit sugar. Add 9 ¾ oz (¾ cup 2 Tbsp) honey. In step 7, add 8 oz (1 cup 2 Tbsp) sugar. Continue with steps 8-13.

For 100 servings, follow steps 1-3. In step 4, add enough water to peach syrup to make 3 qt ⅔ cup. Continue with step 5. In step 6, omit sugar. Add 1 lb 3 ½ oz (1 ¾ cups) honey. In step 7, add 1 lb (2 ¼ cups) sugar. Continue with steps 8-13.

Nutrients Per Serving					
Calories	292	Saturated Fat	2.87 g	Iron	1.47 mg
Protein	2.72 g	Cholesterol	0 mg	Calcium	9 mg
Carbohydrate	46.41 g	Vitamin A	446 IU	Sodium	101 mg
Total Fat	11.59 g	Vitamin C	5.0 mg	Dietary Fiber	2.3 g

Peanut Butter Cookies

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	1. Combine flour, baking soda, dry milk, and salt. Reserve for step 3.
Baking soda		¾ tsp		1 ½ tsp	
Instant nonfat dry milk	2 ¼ oz	1 cup	4 ¾ oz	2 cups	2. Blend margarine or butter, peanut butter, sugar, brown sugar, eggs, and vanilla in mixer for 3 minutes on medium speed.
Salt		½ tsp		1 tsp	
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Peanut butter	13 ¼ oz	1 ½ cups	1 lb 10 ½ oz	3 cups	
Sugar	10 ½ oz	1 ½ cups	1 lb 5 oz	3 cups	
Brown sugar, packed	3 ¾ oz	½ cup	7 ½ oz	1 cup	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	5 ½ oz	¾ cup OR 3 each	11 oz	1 ¼ cups OR 6 each	
Vanilla		1 Tbsp		2 Tbsp	
Peanut granules (optional)	4 ¾ oz	1 cup	9 ½ oz	2 cups	
					4. Portion with level No. 40 scoop (1 ⅓ Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. (Cookie machine may be used, but adjustments may be necessary.)
					5. Flatten cookies to approximately 2 ½ inches in diameter.
					6. Bake until lightly browned: Conventional oven: 350° F for 10-12 minutes Convection oven: 300° F for 6-8 minutes DO NOT OVERBAKE.
					7. Cool for 1 minute. Remove from sheet pans.

Peanut Butter Cookies

Desserts

C-14

SERVING:	YIELD:	VOLUME:
1 cookie. For Enhanced Meal Pattern only: 1 cookie provides ½ serving of grains/breads.	50 Servings: about 3 lb 8 ½ oz (dough)	50 Servings: about 1 quart 1 ¼ cups (dough) 50 cookies
	100 Servings: about 7 lb 1 oz (dough)	100 Servings: about 2 quarts 2 ½ cups (dough) 100 cookies

Tested 2004

Special Tip:

For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.

For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

Nutrients Per Serving					
Calories	146	Saturated Fat	1.63 g	Iron	0.60 mg
Protein	3.59 g	Cholesterol	13 mg	Calcium	25 mg
Carbohydrate	16.27 g	Vitamin A	212 IU	Sodium	132 mg
Total Fat	7.88 g	Vitamin C	0.1 mg	Dietary Fiber	0.7 g

Rice Pudding

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted		3 qt		1 gal 2 qt	1. Combine milk, cornstarch, sugar, salt, eggs, nutmeg (optional), and cinnamon. Stir until smooth. 2. Cook over medium heat, stirring frequently, for 20-30 minutes until mixture begins to thicken and just boils. 3. Immediately turn off heat. Stir in vanilla. For cooked rice, use Cooking Rice recipe (see B-03). Add rice and raisins (optional). 4. Pour rice mixture into serving pans. Cover with plastic wrap to prevent the formation of surface film. Serve HOT. OR CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Refrigerate until served. 5. Portion with No. 16 scoop (¼ cup). If desired, sprinkle with ground cinnamon.
Cornstarch	4 ½ oz	1 cup	9 oz	2 cups	
Sugar	10 ½ oz	1 ½ cups	1 lb 5 oz	3 cups	
Salt		1 tsp		2 tsp	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	14 oz	1 ⅔ cups	1 lb 12 oz	3 ⅓ cups	
Ground nutmeg (optional)		½ tsp		1 tsp	
Ground cinnamon		½ tsp		1 tsp	
Vanilla		2 Tbsp		¼ cup	
*Cooked enriched white rice	2 lb 11 oz	1 qt 2 ¾ cups	5 lb 6 oz	3 qt 1 ½ cup	
Raisins (optional)	10 oz	2 cups	1 lb 4 oz	1 qt	

Comments:
*See Marketing Guide.

Marketing Guide for Selected Items		
Food as Purchased for	50 Servings	100 Servings
White rice	1 lb	2 lb

Rice Pudding

Desserts

C-15

SERVING:	YIELD:	VOLUME:
¼ cup (No. 16 scoop). For Enhanced Meal Pattern only: 1 portion provides ¼ serving of grains/breads.	50 Servings: 9 lb 4 oz 100 Servings: 18 lb 8 oz	50 Servings: about 3 quarts ½ cup 100 Servings: about 1 gallon 2 ¼ quarts

Tested 2004

Special Tip:

For 50 servings, use 4 oz (1 ⅓ cups) dried whole eggs and 1 ⅓ cups water in place of eggs.

For 100 servings, use 8 oz (2 ⅔ cups) dried whole eggs and 2 ⅔ cups water in place of eggs.

Nutrients Per Serving					
Calories	94	Saturated Fat	0.29 g	Iron	0.42 mg
Protein	3.73 g	Cholesterol	35 mg	Calcium	82 mg
Carbohydrate	17.49 g	Vitamin A	53 IU	Sodium	115 mg
Total Fat	0.90 g	Vitamin C	0.4 mg	Dietary Fiber	0.1 g

Spice Cake

Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure		
Enriched all-purpose flour	1 lb 14 oz	1 qt 3 cups	3 lb 12 oz	3 qt 2 cups	1. Blend flour, sugar, dry milk, baking powder, salt, cocoa, cloves, and cinnamon in mixer for 1 minute on low speed.	
Sugar	1 lb 14 oz	1 qt ¼ cup	3 lb 12 oz	2 qt ½ cup		
Instant nonfat dry milk	2 ½ oz	1 cup	5 oz	2 cups		
Baking powder		3 ½ Tbsp ¼ tsp	3 oz	¼ cup 3 ½ Tbsp		
Salt		1 ½ tsp		1 Tbsp		
Cocoa		1 Tbsp 1 ½ tsp		3 Tbsp		
Ground cloves		¼ tsp		1 ½ tsp		
Ground cinnamon		2 tsp		1 Tbsp 1 tsp		
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	14 oz	1 ⅔ cups OR 8 each	1 lb 12 oz	3 ⅔ cups OR 16 each		2. Combine eggs, vanilla, and water. Add shortening and about half the liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
Vanilla		1 Tbsp		2 Tbsp		
Water		3 cups		1 qt 2 cups		
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt		
Uncooked dehydrated plums (prunes), finely chopped OR †Raisins, plumped	1 lb OR 1 lb	3 cups OR 2 ½ cups	2 lb OR 2 lb	1 qt 2 cups OR 1 qt 1 cup		
Chopped nuts (optional)	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups		
					3. Add remaining liquid mixture. Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed. Add dehydrated plums or raisins and nuts (optional). Blend for 1 minute on low speed.	
					4. Pour 8 lb 1 oz (1 gal 3 cups) batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans.	
					5. Bake until lightly browned: Conventional oven: 375° F for 35 minutes Convection oven: 325° F for 25 minutes	
					6. Cool. If desired, frost or lightly dust with powdered sugar.	
					7. Cut each pan 5 x 10 (50 pieces per pan).	

Spice Cake

Comments:

†To plump raisins, cover the fruit with very hot tap water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

SERVING:	YIELD:	VOLUME:
1 piece. For Enhanced Meal Pattern only: 1 piece provides 1 serving of grains/breads.	50 Servings: 1 sheet pan	50 Servings: 50 pieces
	100 Servings: 2 sheet pans	100 Servings: 100 pieces

Edited 2004

Special Tip:

For 50 servings, use 4 oz (1 1/3 cups) dried whole eggs and 1 1/3 cups water in place of eggs.

For 100 servings, use 8 oz (2 2/3 cups) dried whole eggs and 2 2/3 cups water in place of eggs.

Nutrients Per Serving					
Calories	233	Saturated Fat	2.14 g	Iron	1.30 mg
Protein	3.54 g	Cholesterol	34 mg	Calcium	81 mg
Carbohydrate	36.91 g	Vitamin A	262 IU	Sodium	178 mg
Total Fat	8.42 g	Vitamin C	0.5 mg	Dietary Fiber	1.2 g

Sweet Potato Pie

Vegetable/Fruit

Desserts

C-17

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 ½ cups	3 lb 8 oz	3 qt 1 cup	1. For bottom crust: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 ½ tsp		1 Tbsp	
Shortening	15 oz	2 ¼ cups	1 lb 14 oz	1 qt ½ cup	2. Add water and mix just until dry ingredients are moistened.
Water, cold		1 ¼ cups		2 ½ cups	
					3. Roll out pastry dough into rectangles (about 20" x 28") on lightly floured surface. Use 3 lb 7 oz of dough for each crust. Line bottom and sides of sheet pans (18" x 26" x 1") with dough. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Canned mashed sweet potatoes OR Canned cut sweet potatoes, in light syrup, drained	6 lb 13 oz OR 6 lb 13 oz	3 qt ½ cup (1 No. 10 can) OR 3 qt 3 ¾ cups (1 ⅞ No. 10 cans)	13 lb 10 oz OR 13 lb 10 oz	1 gal 2 ¼ qt (2 No. 10 cans) OR 1 gal 3 ¾ qt (3 ⅝ No. 10 cans)	4. For pie filling: Place mashed sweet potatoes in a mixer. If using canned cut sweet potatoes, puree or mash in mixer with paddle attachment for 4-5 minutes on medium speed until very smooth and free from lumps. (Discard coarse fibers that stick to mixer paddle.)
Frozen whole eggs, thawed OR Fresh large eggs, very well beaten (see Special Tip)	1 lb	1 ¾ cups 2 Tbsp OR 9 each	2 lb	3 ¾ cups OR 18 each	
Instant nonfat dry milk, reconstituted		1 qt		2 qt	5. Add beaten eggs, milk, margarine or butter, brown sugar, salt, flour, orange juice concentrate, cinnamon, ginger, and cloves. Mix with paddle attachment for 4-5 minutes on medium speed until smooth and well blended.
Margarine or butter, melted	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	
Salt		¼ tsp		½ tsp	
Brown sugar, packed	14 oz	1 ¾ cups	1 lb 12 oz	3 ½ cups	
Enriched all-purpose flour	2 ½ oz	½ cup 2 Tbsp	5 oz	1 ¼ cups	
Frozen orange juice concentrate		¼ cup		½ cup	
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground ginger		1 ½ tsp		1 Tbsp	
Ground cloves		1 tsp		2 tsp	6. Pour 13 lb 15 oz (1 gal 1 qt) pie filling into each crust.

Sweet Potato Pie

Vegetable/Fruit

Desserts

C-17

	<p>7. Bake until a knife inserted near center comes out clean: Conventional Oven: 425° F for 15 minutes. Reduce oven temperature and bake at 375° F for 45-55 minutes. Convection oven: 375° F for 10 minutes. Reduce oven temperature and bake at 325° F for 30-45 minutes.</p>
	<p>8. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F within an additional 4 hours. Refrigerate until ready to serve.</p> <p>Cut each pan 5 x 10 (50 pieces per pan).</p>

SERVING:	YIELD:	VOLUME:
<p>1 piece provides ¼ cup vegetable and fruit. For Enhanced Meal Pattern only: 1 piece also provides ¼ serving grains/breads.</p>	<p>50 Servings: about 12 lb 1 ½ oz</p>	<p>50 Servings: 1 sheet pan</p>
	<p>100 Servings: about 24 lb 3 oz</p>	<p>100 Servings: 2 sheet pans</p>

Tested 2004

Special Tip:

For 50 servings, use 4 ½ oz (1 ½ cups) dried whole eggs and 1 ½ cups water in place of eggs.

For 100 servings, use 9 oz (3 cups) dried whole eggs and 3 cups water in place of eggs.

Sweet Potato Pie

Vegetable/Fruit

Desserts

C-17

Nutrients Per Serving

Calories	266	Saturated Fat	2.75 g	Iron	1.98 mg
Protein	4.92 g	Cholesterol	39 mg	Calcium	61 mg
Carbohydrate	37.13 g	Vitamin A	9471 IU	Sodium	170 mg
Total Fat	11.11 g	Vitamin C	5.4 mg	Dietary Fiber	1.6 g

Vanilla Cream Frosting

Ingredients	1 Quart		1/2 Gallon		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	2 ½ oz	¼ cup 1 Tbsp	4 ¾ oz	½ cup 2 Tbsp	1. Cream margarine or butter and shortening in mixer for 2 minutes on medium speed until light and fluffy.
Shortening	2 ½ oz	¼ cup 2 Tbsp	4 ¾ oz	¾ cup	
Powdered sugar	1 lb 14 oz	1 qt 3 ½ cups	3 lb 12 oz	3 qt 3 cups	2. Combine powdered sugar, salt, and dry milk. Add to creamed margarine or butter. Mix for 1 minute on low speed.
Salt		¼ tsp		½ tsp	
Instant nonfat dry milk		¼ cup		½ cup	3. Add vanilla while mixing at low speed. Slowly add water to obtain a spreading consistency. Scrape down bowl. Beat for 5 minutes at medium speed or until mixture is creamy and well blended. (For a thinner frosting, add additional water, 1 tsp at a time, mixing after each addition.)
Vanilla		1 Tbsp		2 Tbsp	
Water, room temperature		¼ cup 3 Tbsp		¾ cup 2 Tbsp	4. Spread on cooled cakes.

SERVING:	YIELD:	VOLUME:
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1 ¼ Tbsp.

1 Quart: will cover 1 sheet pan

1 Quart: about 1 quart

1/2 Gallon: will cover 2 sheet pans

1/2 Gallon: about 2 quarts

Edited 2004

Variations:

A. Chocolate Cream Frosting

1 quart: Follow step 1. In step 2, add 4 oz (1 ½ cups) cocoa to dry ingredients. In step 3, add ½ cup 1 Tbsp water. Continue with step 4.

½ gallon: Follow step 1. In step 2, add 8 oz (2 ¾ cups) cocoa to dry

Vanilla Cream Frosting

ingredients. In step 3, add 1 cup 2 Tbsp water. Continue with step 4.

B. Peanut Butter Cream Frosting

1 quart: In step 1, omit margarine or butter. Use 9 1/2 oz (1 cup 2 Tbsp) peanut butter. Continue with step 2. In step 3, add 1/2 cup 1 Tbsp water. Continue with step 4.

1/2 gallon: In step 1, omit margarine or butter. Use 1 lb 3 oz (2 1/4 cups) peanut butter. Continue with step 2. In step 3, add 1 cup 2 Tbsp water. Continue with step 4.

Nutrients Per Serving					
Calories	90	Saturated Fat	0.59 g	Iron	0.01 mg
Protein	0.13 g	Cholesterol	0 mg	Calcium	5 mg
Carbohydrate	17.11 g	Vitamin A	59 IU	Sodium	27 mg
Total Fat	2.58 g	Vitamin C	0.0 mg	Dietary Fiber	0.0 g

Whipped Topping

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Gelatin		2 tsp		1 Tbsp 1 tsp	1. Soften gelatin in cold water. Set aside for step 3.
Water, cold		¼ cup		½ cup	
Instant nonfat dry milk	4 oz	1 ¾ cups	8 oz	3 ¼ cups	2. Combine dry milk and water. Whip until free of lumps. Heat to scalding. Remove from heat.
Water		1 ¼ cups		2 ½ cups	
					3. Add softened gelatin and stir until dissolved. Cover. Refrigerate overnight. (Chilling overnight produces a thicker mixture.)
Sugar	4 ½ oz	½ cup 2 Tbsp	9 oz	1 ¼ cups	
Salt		½ tsp		1 tsp	4. Whip chilled mixture in mixer for 10 minutes at high speed. Add sugar, salt, and vanilla. Mix for 5 minutes on high speed until very stiff. Use immediately or refrigerate until served.
Vanilla		2 tsp		1 Tbsp 1 tsp	
					5. Use as topping for pies, cakes, puddings, custards, fruit cups, or gelatin desserts.

SERVING:	YIELD:	VOLUME:
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2 Tbsp.

50 Servings: about 1 lb 4 ½ oz

50 Servings: about 1 quart 2 cups

100 Servings: about 2 lb 9 oz

100 Servings: about 3 quarts

Tested 2004

Whipped Topping

Desserts

C-19

Nutrients Per Serving

Calories	19	Saturated Fat	0.01 g	Iron	0.01 mg
Protein	0.81 g	Cholesterol	0 mg	Calcium	28 mg
Carbohydrate	3.90 g	Vitamin A	54 IU	Sodium	36 mg
Total Fat	0.02 g	Vitamin C	0.1 mg	Dietary Fiber	0.0 g

Yellow Cake

Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure		
Enriched all-purpose flour	1 lb 14 oz	1 qt 3 cups	3 lb 12 oz	3 qt 2 cups	1. Blend flour, sugar, dry milk, baking powder, and salt in mixer for 1 minute on low speed.	
Sugar	1 lb 15 oz	1 qt ½ cup	3 lb 14 oz	2 qt ¾ cup		
Instant nonfat dry milk	2 ½ oz	1 cup	5 oz	2 cups	2. In a separate container, combine eggs, vanilla, and water.	
Baking powder		¼ cup	3 ½ oz	½ cup		
Salt		1 ½ tsp		1 Tbsp		
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	1 lb	1 ¾ cups 2 Tbsp OR 9 each	2 lb	3 ¾ cups OR 18 each		
Vanilla		1 Tbsp		2 Tbsp		
Water		3 cups		1 qt 2 cups		
Shortening	13 oz	2 cups	1 lb 10 oz	1 qt		3. Add shortening to dry mixture. Blend for 1 minute on low speed.
						4. Add about ½ the liquid mixture to dry ingredients. Mix for 30 seconds on low speed. Mix for 6 minutes on medium speed. Add remaining liquid mixture. Mix for 30 seconds on low speed. Mix for 2 minutes on medium speed.
					5. Pour 7 lb 6 oz (approximately 1 gallon) batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans.	
					6. Bake until lightly browned: Conventional oven: 375° F for 30 minutes Convection oven: 325° F for 18-20 minutes	
					7. Cool. Frost if desired.	
					8. Cut each pan 5 x 10 (50 pieces per pan).	

SERVING:	YIELD:	VOLUME:
1 piece. For Enhanced Meal Pattern only: 1 piece provides 1 serving grains/breads.	50 Servings: about 7 lb 6 oz (batter) about 6 lb 8 oz 1 sheet pan	50 Servings: about 1 gallon (batter) 50 pieces

Yellow Cake

Desserts

C-20

100 Servings: about 14 lb 12 oz (batter)
about 13 lb
2 sheet pans

100 Servings: about 2 gallons (batter)
100 pieces

Edited 2004

Special Tip:

For 50 servings, use 4 ½ oz (1 ½ cups) dried whole eggs and 1 ½ cups water in place of eggs.

For 100 servings, use 9 oz (3 cups) dried whole eggs and 3 cups water in place of eggs.

Variations:

A. Peanut Butter Cake

50 servings: In step 1, omit sugar. Use 1 lb 14 oz (1 qt) packed brown sugar. In step 2, use 4 oz (½ cup 2 Tbsp) shortening and 1 lb 2 oz (2 cups) peanut butter. Continue with steps 3-8.

100 servings: In step 1, omit sugar. Use 3 lb 12 oz (2 qt) packed brown sugar. In step 2, use 8 oz (1 ¼ cups) shortening and 2 lb 4 oz (1 qt) peanut butter. Continue with steps 3-8.

B. Pineapple Upside Down Cake

50 servings: Follow steps 1-4. In step 5, pour 6 oz (¾ cup) melted margarine or butter into 1 sheet pan (18" x 26" x 1"). Sprinkle evenly with 1 lb (2 ¼ cups) packed brown sugar. Spread 2 lb 10 oz (1 qt ¾ cup) drained crushed pineapple over brown sugar in each pan. Pour 7 lb 2 oz (1 gal) cake batter into pan. In step 6, bake until lightly browned: Conventional oven: 375° F for 40-45 minutes; Convection oven: 325° F for 25-30 minutes. In step 7, do not frost. Cool, cut each pan 5 x 10, and serve inverted on individual dishes. Or, let sit approximately 10 minutes and invert while still warm onto another sheet pan (18" x 26" x 1"), and continue with step 8.

100 servings: Follow steps 1-4. In step 5, pour 6 oz (¾ cup) melted margarine or butter into each of 2 sheet pans (18" x 26" x 1"). Sprinkle each pan evenly with 1 lb (2 ¼ cups) packed brown sugar. Spread 2 lb 10 oz (1 qt ¾ cup) drained crushed pineapple over brown sugar in each pan. Pour 7 lb 2 oz (1 gal) cake batter into each pan. In step 6, bake until lightly browned: Conventional oven: 375° F for 40-45 minutes; Convection oven: 325° F for 25-30 minutes. In step 7, do not frost. Cool, cut each pan 5 x 10, and serve inverted on individual dishes. Or, let sit approximately 10 minutes and invert while still warm onto another sheet pan (18" x 26" x 1"), and continue with step 8.

Yellow Cake

Desserts

C-20

Nutrients Per Serving

Calories	214	Saturated Fat	2.16 g	Iron	1.05 mg
Protein	3.39 g	Cholesterol	39 mg	Calcium	83 mg
Carbohydrate	31.66 g	Vitamin A	91 IU	Sodium	195 mg
Total Fat	8.46 g	Vitamin C	0.1 mg	Dietary Fiber	0.5 g

Royal Brownies

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable oil		¾ cup		1 ½ cups	1. Cream oil, sugar, salt, vanilla, and applesauce in mixer with paddle attachment for 5 minutes on medium speed. Scrape down sides of bowl.
Sugar	1 lb 10 oz	3 ¾ cups	3 lb 4 oz	1 qt 3 ½ cups	
Salt		1 ½ tsp		1 Tbsp	2. Add egg whites and mix for 1 minute on medium speed. Scrape down sides of bowl.
Vanilla		1 ½ tsp		1 Tbsp	
Canned applesauce	1 lb 4 oz	2 ½ cups	2 lb 8 oz	1 qt 1 cup	
Frozen egg whites, thawed OR Fresh large egg whites	12 oz	1 ½ cups OR 10 each	1 lb 8 oz	3 cups OR 20 each	3. In a separate bowl combine, flour, cocoa, and baking powder. Mix for 1 minute on medium speed.
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	
Cocoa	6 oz	1 ½ cups 2 Tbsp	12 oz	3 ¼ cups	4. Add dry mixture to creamed ingredients and mix for 30 seconds on low speed, then for 1 minute on medium speed. Batter will be very thick.
Baking powder		1 Tbsp		2 Tbsp	
					5. Spread 5 lb 3 oz (2 qt 1 ½ cups) of batter in each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
Chopped walnuts (optional)	4 oz	1 cup	8 oz	2 cups	
					6. Sprinkle nuts (optional) over batter. 7. Bake: Conventional oven: 350° F for 20-30 minutes Convection oven: 300° F for 18-25 minutes Bake until set, but still moist in the center.
					8. Cut each pan 5 x 10 (50 pieces per pan).

SERVING:	YIELD:	VOLUME:
1 piece. For Enhanced Meal Pattern only: 1 piece provides ½ serving of grains/breads.	50 Servings: about 5 lb 5 oz (batter) 1 half-sheet pan	50 Servings: about 2 quarts ½ cup (batter) 50 pieces

Royal Brownies

Desserts

C-21

100 Servings: about 10 lb 10 oz (batter)
2 half-sheet pans

100 Servings: about 1 gallon 1 cup (batter)
100 pieces

Edited 2006

Special Tip:
Brownies may be iced with Brownie Icing (C-22) or lightly dusted with powdered sugar.

Variation:
A. Swiss Brownies: Swiss Brownies are lighter in color than Royal Brownies. For 50 servings, decrease cocoa to 4 oz (1 $\frac{1}{3}$ cups). For 100 servings, decrease cocoa to 8 oz (2 $\frac{2}{3}$ cups).

Nutrients Per Serving					
Calories	137	Saturated Fat	0.75 g	Iron	0.95 mg
Protein	2.28 g	Cholesterol	0 mg	Calcium	23 mg
Carbohydrate	25.48 g	Vitamin A	2 IU	Sodium	111 mg
Total Fat	3.84 g	Vitamin C	0.2 mg	Dietary Fiber	1.5 g

Brownie Icing

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb	3 ½ cups	2 lb	1 qt 3 cups	1. Combine powdered sugar, cocoa, margarine or butter, milk and vanilla in mixer for 5 minutes on low speed until smooth.
Cocoa	3 oz	¾ cup	6 oz	1 ½ cups	
Margarine or butter	3 oz		6 oz		
Lowfat 1% milk		½ cup		1 cup	
Vanilla		2 Tbsp		¼ cup	
					2. Recipe for 50 servings ices one half-sheet pan (13" x 18" x 1").

SERVING:	YIELD:	VOLUME:
1 Tbsp.	50 Servings: about 1 lb 11½ oz	50 Servings: about 3 cups

100 Servings: about 3 lb 7 oz **100 Servings:** about 1 quart 2 cups

Edited 2004

Nutrients Per Serving					
Calories	54	Saturated Fat	0.43 g	Iron	0.24 mg
Protein	0.43 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	10.15 g	Vitamin A	66 IU	Sodium	17 mg
Total Fat	1.64 g	Vitamin C	0.0 mg	Dietary Fiber	0.6 g

Gingerbread

Desserts

C-23

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	14 oz	1 ¾ cups	1 lb 12 oz	3 ½ cups	1. Combine sugar, flour, baking soda, salt, cinnamon, cloves, and ginger in mixer bowl. Mix with paddle attachment for 1 minute on low speed.
Enriched all-purpose flour	2 lb 4 oz	2 qt ¼ cup	4 lb 8 oz	1 gal ½ cup	
Baking soda		2 Tbsp		¼ cup	
Salt		1 ½ tsp		1 Tbsp	
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground cloves		1 tsp		2 tsp	
Ground ginger		1 tsp		2 tsp	
Vegetable oil		1 ¾ cups		3 ½ cups	2. In a separate bowl, mix vegetable oil, egg whites, hot water, and molasses with a wire whip until blended. Slowly add oil mixture to dry ingredients. Mix for 1 minute on low speed until blended.
Frozen egg whites, thawed OR Fresh large egg whites	12 oz	1 ½ cups OR 10 each	1 lb 8 oz	3 cups OR 20 each	
Water, hot		3 ¾ cups		1 qt 3 ½ cups	3. Pour 8 lb 12 oz (approximately 1 gallon) of batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and floured. For 50 servings, use 1 pan. For 100 servings, use 2 pans. Bake: Conventional oven: 350° F for 35 minutes Convection oven 325° F for 25 minutes
Molasses (see Special Tip)		3 ½ cups		1 qt 3 cups	
					4. Cut each pan 5 x 10 (50 pieces per pan).

SERVING:	YIELD:	VOLUME:
1 piece or 1 cupcake. For Enhanced Meal Pattern only: 1 piece or 1 cupcake provides 1 serving of grains/breads.	50 Servings: about 8 lb 12 oz (batter) about 8 lb 2 oz	50 Servings: about 1 gallon (batter) 1 sheet pan

Gingerbread

Desserts

C-23

100 Servings: about 17 lb 8 oz (batter)
about 16 lb 4 oz

100 Servings: about 2 gallons (batter)
2 sheet pans

Edited 2004

Special Tips:

- 1) To make pouring easy, place bottles of molasses in hot water for 5 minutes before using.
- 2) Serve with Whipped Topping (C-19), powdered sugar or Orange Glaze (C-24).
- 3) Cupcakes can be made for a special occasion. Using a No. 12 scoop ($\frac{1}{3}$ cup), portion into muffins tins which have been paper lined or lightly coated with pan release spray. Bake in a 375° F conventional oven for 15-20 minutes. One gallon of batter makes approximately 50 cupcakes.

Nutrients Per Serving					
Calories	236	Saturated Fat	1.10 g	Iron	2.07 mg
Protein	2.84 g	Cholesterol	0 mg	Calcium	52 mg
Carbohydrate	39.15 g	Vitamin A	0 IU	Sodium	241 mg
Total Fat	7.87 g	Vitamin C	0.1 mg	Dietary Fiber	0.6 g

Orange Glaze

Desserts

C-24

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	14 oz	3 cups	1 lb 12 oz	1 qt 2 cups	1. Combine powdered sugar, orange juice, water, and orange rind in mixer for 5 minutes on low speed until smooth. 2. Recipe for 50 servings glazes one half-sheet pan (13" x 18" x 1").
Frozen orange juice concentrate, thawed		¼ cup		½ cup	
Water		¼ cup		½ cup	
Orange rind, grated		1 Tbsp		2 Tbsp	

SERVING:	YIELD:	VOLUME:
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2 tsp.

50 Servings: about 1 lb 6 oz

50 Servings: about 3 cups

100 Servings: about 2 lb 12 oz

100 Servings: about 1 quart 2 cups

Edited 2006

Nutrients Per Serving					
Calories	33	Saturated Fat	0.00 g	Iron	0.01 mg
Protein	0.04 g	Cholesterol	0 mg	Calcium	1 mg
Carbohydrate	8.47 g	Vitamin A	4 IU	Sodium	0 mg
Total Fat	0.01 g	Vitamin C	2.1 mg	Dietary Fiber	0.0 g

New Oatmeal Raisin Cookies

Desserts

C-25

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	1 lb 8 oz	3 cups	3 lb	1 qt 2 cups	1. Combine sugar and margarine or butter in mixer with a paddle attachment for 5 minutes on medium speed until smooth and creamy.
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	8 oz	¾ cup 3 Tbsp OR 5 each	1 lb	1 ¾ cups 2 Tbsp OR 9 each	2. Add eggs slowly. Mix on medium speed for 1 minute.
Lowfat 1% milk		½ cup		1 cup	
Canned applesauce	8 oz	1 cup	1 lb	2 cups	3. Add milk and applesauce. Mix for 1 minute on medium speed. Scrape down sides of bowl.
Enriched all-purpose flour	12 oz	2 ¾ cups	1 lb 8 oz	1 qt 1 ½ cups	
Baking soda		1 tsp		2 tsp	4. Add the flour, baking soda, salt, cinnamon, and nutmeg. Mix for 2 minutes on low speed until blended.
Salt		1 tsp		2 tsp	
Ground cinnamon		2 tsp		1 Tbsp 1 tsp	
Ground nutmeg		1 tsp		2 tsp	
Rolled oats	1 lb 4 oz	1 qt 3 cups	2 lb 8 oz	3 qt 2 cups	5. Add oats and raisins. Mix on low speed for 30 seconds.
Raisins	13 oz	2 ¾ cups	1 lb 10 oz	1 qt 1 ½ cups	6. Lightly coat each sheet pan (18" x 26" x 1") with pan release spray or line with parchment paper. For 50 servings, use 3 pans, one pan will have only 10 cookies. For 100 servings, use 5 pans. Portion with level No. 24 scoop (2 ¾ Tbsp) in rows of 4 across and 5 down.
					7. Bake until lightly browned: Conventional oven: 350° F for 18-20 minutes Convection oven: 325° F for 10-12 minutes

SERVING:	YIELD:	VOLUME:
1 cookie. For Enhanced Meal Pattern only: 1 cookie provides 1 serving of grains/breads.	50 Servings: about 6 lb 1 oz (dough)	50 Servings: about 2 quarts 1/2 cup (dough) 50 cookies

New Oatmeal Raisin Cookies

Desserts

C-25

100 Servings: about 12 lb 2 oz (dough)

100 Servings: about 1 gallon 1 cup (dough)
100 cookies

Edited 2006

Special Tips:

For 50 servings, use 2 ¼ oz (¾ cup) dried whole eggs and ¾ cup water in place of eggs.

For 100 servings, use 4 ½ oz (1 ½ cup) dried whole eggs and 1 cup water in place of eggs.

For bar cookies, spread 6 lb 5 oz (2 qt ½ cup) of dough in a half-sheet pan (18" x 13" x 1") which has been lightly coated with pan release spray. Bake for 20-25 minutes in a 325° F convection oven. Cut 5 x 10 for 50 servings.

Nutrients Per Serving					
Calories	188	Saturated Fat	1.07 g	Iron	1.13 mg
Protein	3.56 g	Cholesterol	19 mg	Calcium	19 mg
Carbohydrate	33.34 g	Vitamin A	197 IU	Sodium	122 mg
Total Fat	5.04 g	Vitamin C	0.4 mg	Dietary Fiber	1.8 g

Peanut Butter Bars

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	4 oz	½ cup	8 oz	1 cup	1. Cream margarine or butter, brown sugar, peanut butter, and salt in mixer with a paddle attachment for 10 minutes on medium speed.
Brown sugar, packed	1 lb 2 oz	3 cups	2 lb 4 oz	1 qt 2 cups	
Peanut butter	13 oz	1 ¼ cups	1 lb 10 oz	2 ¾ cups	
Salt		1 tsp		2 tsp	2. Add egg whites, applesauce, and vanilla. Mix on low speed for 1 minute or until smooth.
Frozen egg whites, thawed OR Fresh large egg whites	9 oz	1 cup OR 5 each	1 lb 2 oz	2 cups OR 10 each	
Canned applesauce	4 oz	½ cup	8 oz	1 cup	
Vanilla		1 Tbsp		2 Tbsp	
Enriched all-purpose flour	1 lb	3 ¾ cups	2 lb	1 qt 3 ½ cups	3. In a separate bowl, combine flour and baking powder.
Baking powder		1 Tbsp		2 Tbsp	
					4. Add half of the dry mixture to batter and mix for 1 minute on low speed. Scrape down the sides of bowl. Add the other half of the dry mixture and mix for 1 minute on low speed, or until smooth.
					5. For 50 servings, spread 4 lb 2 oz (approximately 1 qt 2 cups) of batter into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray. For 100 servings, spread 8 lbs 4 oz (3 qt) into a sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray.
					6. Bake until set and light brown: Conventional oven: 350° F for 25 minutes Convection oven: 325° F for 20 minutes
					7. For 50 servings, cut half-sheet pan 5 x 10 (50 pieces per pan). For 100 servings, cut sheet pan 10 x 10 (100 pieces per pan).
					8. Frost with Peanut Butter Glaze (C-27).

Peanut Butter Bars

Desserts

C-26

SERVING:	YIELD:	VOLUME:
1 bar. For Enhanced Meal Pattern only: 1 piece provides ½ serving of grains/breads.	50 Servings: about 4 lb 2 oz (dough) about 3 lb 13 oz	50 Servings: about 1 quart 2 cups (dough) 1 half-sheet pan
	100 Servings: about 8 lb 4 oz (dough) about 7 lb 10 oz	100 Servings: about 3 quarts (dough) 1 sheet pan

Edited 2004

Nutrients Per Serving					
Calories	137	Saturated Fat	1.15 g	Iron	0.79 mg
Protein	3.36 g	Cholesterol	0 mg	Calcium	30 mg
Carbohydrate	18.91 g	Vitamin A	81 IU	Sodium	144 mg
Total Fat	5.68 g	Vitamin C	0.0 mg	Dietary Fiber	0.7 g

Peanut Butter Glaze

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	13 oz	3 ¾ cups	1 lb 10 oz	1 qt 3 ½ cups	1. Cream powdered sugar and peanut butter in a mixer with a paddle attachment for 5 minutes on medium speed. 2. Add corn syrup and lowfat milk and mix for 5 minutes on low speed until smooth. 3. Spread over slightly cooled peanut butter bars. 4. Use 1 lb 7 oz (3 cups) for each half-sheet pan (13" x 18" x 1").
Peanut butter	4 oz	½ cup	8 oz	1 cup	
Corn syrup		3 Tbsp	3 oz	¼ cup 2 Tbsp	
Lowfat 1% milk		½ cup		1 cup	

SERVING:	YIELD:	VOLUME:
1 Tbsp.	50 Servings: about 1 lb 7 oz	50 Servings: about 3 cups

100 Servings: about 2 lb 14 oz **100 Servings:** about 1 quart 2 cups

Edited 2004

Peanut Butter Glaze

Desserts

C-27

Nutrients Per Serving					
Calories	46	Saturated Fat	0.25 g	Iron	0.05 mg
Protein	0.65 g	Cholesterol	0 mg	Calcium	4 mg
Carbohydrate	8.54 g	Vitamin A	5 IU	Sodium	12 mg
Total Fat	1.19 g	Vitamin C	0.0 mg	Dietary Fiber	0.1 g

New Spice Cake

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	1 lb 12 oz	3 ½ cups	3 lb 8 oz	1 qt 3 cups	1. Combine sugar, margarine or butter, and vanilla in mixer with paddle attachment for 5 minutes on low speed until smooth and creamy.
Margarine or butter	1 lb	2 cups	2 lb	1 qt	
Vanilla		1 Tbsp		2 Tbsp	2. Slowly add egg whites and mix for 1 minute on low speed until blended. Scrape down the sides of bowl.
Frozen egg whites, thawed OR Fresh large egg whites	8 oz	1 cup OR 8 each	1 lb	2 cups OR 16 each	
Enriched all-purpose flour	1 lb 12 oz	1 qt 2 ½ cups	3 lb 8 oz	3 qt 1 cup	
Baking soda		1 Tbsp 1 tsp		2 Tbsp 2 tsp	3. In a separate bowl, combine flour, baking soda, cinnamon, cloves and nutmeg.
Ground cinnamon		1 Tbsp		2 Tbsp	
Ground cloves		1 ½ tsp		1 Tbsp	
Ground nutmeg		1 tsp		2 tsp	
Lowfat 1% milk		1 qt		2 qt	4. Add dry ingredients to the creamed mixture, alternating with the lowfat milk. DO NOT OVERMIX.
					5. Pour 7 lb 4 oz (approximately 1 gal) of batter into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
					6. Bake: Conventional oven: 350° F for 25-30 minutes Convection oven: 325° F for 20 minutes When done, cake will spring back when lightly touched.
					7. Cut 5 x 10 (50 pieces per pan).
					8. Frost with Spice Icing (C-29).

SERVING:	YIELD:	VOLUME:
1 piece. For Enhanced Meal Pattern only: 1 piece provides 1 serving of grains/breads.	50 Servings: about 7 lb 4 oz (batter) about 7 lb	50 Servings: about 1 gallon (batter) 1 steamtable pan

New Spice Cake

Desserts

C-28

100 Servings: about 14 lb 8 oz (batter)
about 14 lb

100 Servings: about 2 gallons (batter)
2 steamtable pans

Edited 2004

Special Tip:

This can also be baked in a sheet pan (18" x 26" x 1") for 1 gallon of batter.
Bake in a conventional oven at 350° for 15-20 minutes. Cut 5 x 10 for 50 servings.

Nutrients Per Serving					
Calories	196	Saturated Fat	1.65 g	Iron	0.82 mg
Protein	2.85 g	Cholesterol	1 mg	Calcium	32 mg
Carbohydrate	29.24 g	Vitamin A	365 IU	Sodium	204 mg
Total Fat	7.70 g	Vitamin C	0.3 mg	Dietary Fiber	0.5 g

Spice Icing

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb	1 qt	2 lb	2 qt	1. Combine powdered sugar, salt, dry milk, cinnamon, nutmeg, and ginger in mixer with paddle attachment for 1 minute on low speed. 2. Add margarine or butter and mix for 5 minutes on low speed. Scrape down sides of bowl. 3. Slowly add water and vanilla. Mix for 5 minutes on medium speed, until light and fluffy. 4. Use 1 lb 4 oz (2 cups) for each steamtable pan (12" x 20" x 2 1/2").
Salt		1/2 tsp		1 tsp	
Instant nonfat dry milk	1 oz	2 Tbsp	2 oz	1/4 cup	
Ground cinnamon		1 tsp		2 tsp	
Ground nutmeg		1/8 tsp		1/4 tsp	
Ground ginger		1/8 tsp		1/4 tsp	
Margarine or butter	3 oz	1/4 cup 2 Tbsp	6 oz	3/4 cup	
Water		1/4 cup		1/2 cup	
Vanilla		1 1/2 tsp		1 Tbsp	

SERVING:	YIELD:	VOLUME:
2 tsp.	50 Servings: about 1 lb 4 oz	50 Servings: about 2 cups
	100 Servings: about 2 lb 8 oz	100 Servings: about 1 quart

Edited 204

Spice Icing

Desserts

C-29

Nutrients Per Serving

Calories	50	Saturated Fat	0.28 g	Iron	0.03 mg
Protein	0.22 g	Cholesterol	0 mg	Calcium	8 mg
Carbohydrate	9.40 g	Vitamin A	74 IU	Sodium	42 mg
Total Fat	1.39 g	Vitamin C	0.1 mg	Dietary Fiber	0.0 g

Whole Wheat Sugar Cookies

Desserts

C-30

Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure		
Margarine or butter	12 oz	1 ½ cups	1 lb 8 oz	3 cups	1. Cream margarine or butter and sugar in mixer with paddle attachment on medium speed for 10 minutes.	
Sugar	1 lb 8 oz	3 cups	3 lb	1 qt 2 cups		
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	6 oz	¾ cup OR 4 each	12 oz	1 ½ cups OR 7 each	2. Add eggs, vanilla, and milk. Mix for 1 minute on low speed or until smooth. Scrape down sides of bowl.	
Vanilla		1 Tbsp		2 Tbsp		
Lowfat 1% milk		¾ cup		¾ cup	3. In a separate bowl, combine flour, baking powder, baking soda, salt, nutmeg, and cinnamon. Gradually add to the creamed mixture and mix for 1 minute on low speed until blended.	
Whole wheat flour	1 lb 13 oz	1 qt 2 cups	3 lb 10 oz	3 qt		
Baking powder		1 Tbsp		2 Tbsp		
Baking soda		1 ½ tsp		1 Tbsp		
Salt		1 ½ tsp		1 Tbsp		
Ground nutmeg		1 tsp		2 tsp		
Ground cinnamon		1 tsp		2 tsp		
						4. Lightly coat each sheet pan (18" x 26" x 1") with pan release spray or line with parchment paper. Portion with a No. 30 scoop (2 Tbsp) in rows of 4 across and 5 down. For 50 servings, use 3 pans, 1 pan will only have 10 cookies. For 100 servings, use 4 pans.
Sugar	4 oz	½ cup	8 oz	1 cup		
Ground cinnamon		2 tsp		1 Tbsp 1 tsp		5. Combine sugar and cinnamon and sprinkle over cookies.
					6. Bake until light brown: Conventional oven: 375° F for 12 minutes Convection oven: 350° F for 6 minutes	

Whole Wheat Sugar Cookies

Desserts

C-30

SERVING:	YIELD:	VOLUME:
1 cookie. For Enhanced Meal Pattern only: 1 cookie provides 1 serving of grains/breads.	50 Servings: about 4 lb 11 oz (dough)	50 Servings: about 1 quart 2 $\frac{2}{3}$ cups (dough) 50 cookies
	100 Servings: about 9 lb 6 oz (dough)	100 Servings: about 3 quarts 1 $\frac{1}{2}$ cup (dough) 100 cookies

Edited 2006

Special Tip:

For 50 servings, use 2 oz ($\frac{2}{3}$ cup) dried whole eggs and $\frac{2}{3}$ cup water in place of eggs.

For 100 servings, use 3 $\frac{1}{2}$ oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3 Tbsp water in place of eggs.

For a lighter texture, substitute enriched all-purpose flour for half of the whole wheat flour.

Nutrients Per Serving					
Calories	173	Saturated Fat	1.29 g	Iron	0.78 mg
Protein	2.81 g	Cholesterol	15 mg	Calcium	30 mg
Carbohydrate	28.22 g	Vitamin A	269 IU	Sodium	207 mg
Total Fat	6.17 g	Vitamin C	0.1 mg	Dietary Fiber	2.1 g

Chocoleana Cake (Choc-o-LEAN-a)

Desserts

C-31

Ingredients	50 Servings		100 Servings		Directions	
	Weight	Measure	Weight	Measure		
Sugar	2 lb	1 qt	4 lb	2 qt	1. Dry ingredients: Blend sugar, flour, cocoa, dry milk, baking powder, baking soda, and salt in mixer with paddle attachment for 2 minutes on low speed.	
Enriched all-purpose flour	1 lb 10 oz	1 qt 2 cups	3 lb 4 oz	3 qt		
Cocoa	5 oz	1 ½ cups	10 oz	2 ¾ cups	2. In a separate large bowl using a wire whip, mix yogurt, applesauce, egg whites, vanilla, vegetable oil, and water until blended.	
Instant nonfat dry milk	3 oz	1 cup	6 oz	2 cups		
Baking powder		2 Tbsp 1 ½ tsp		¼ cup 1 Tbsp		
Baking soda		1 Tbsp		2 Tbsp		
Salt		1 ½ tsp		1 Tbsp		
Lowfat plain yogurt	4 oz	½ cup	8 oz	1 cup		
Canned unsweetened applesauce	1 lb	2 cups	2 lb	1 qt		
Frozen egg whites, thawed OR Fresh large egg whites	1 lb	2 cups OR 13 each	2 lb	1 qt OR 26 each		
Vanilla		1 ½ tsp		1 Tbsp		
Vegetable oil		1 cup		2 cups		
Water		1 cup		2 cups		
						3. Slowly add liquid mixture to the dry ingredients. Mix for 1 minute on low speed. Scrape down sides of bowl.
						4. Mix for 1 minute on medium speed until smooth.
						5. Pour 7 lb 2 oz (about 3 qt 1 cup) batter into a sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and floured. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
					6. Bake: Conventional oven: 350° F for 30 minutes Convection oven: 325° F for 20 minutes When done, cake will spring back when lightly touched.	
					7. Cut each cake 5 x 10 (50 pieces per pan).	

Chocoleana Cake (Choc-o-LEAN-a)

Desserts

C-31

SERVING:	YIELD:	VOLUME:
1 piece or 1 cupcake. For Enhanced Meal Pattern only: 1 piece or 1 cupcake provides ¾ serving of grains/breads.	50 Servings: about 7 lb 6 oz (batter) about 6 lb 12 oz 1 sheet pan	50 Servings: 3 quarts 1 cup (batter) 50 pieces
	100 Servings: about 14 lb 12 oz (batter) about 13 lb 8 oz 2 sheet pans	100 Servings: 1 gallon 2 ½ quarts (batter) 100 pieces
Edited 2006		

Special Tips:

- 1) Cake may be lightly dusted with powdered sugar.
- 2) Cupcakes can be made for a special occasion. Using a No. 16 scoop (¼ cup), portion into muffin tins which have been paper lined or lightly coated with pan release spray. Bake in a 375° F conventional oven for 10-15 minutes. Three quarts 1 cup of batter makes approximately 50 cupcakes.

Nutrients Per Serving					
Calories	189	Saturated Fat	0.89 g	Iron	1.21 mg
Protein	3.77 g	Cholesterol	0 mg	Calcium	73 mg
Carbohydrate	34.07 g	Vitamin A	43 IU	Sodium	245 mg
Total Fat	4.96 g	Vitamin C	0.3 mg	Dietary Fiber	1.5 g

Chocolate Glaze

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	1 lb 3 oz	1 ½ cups	2 lb 6 oz	3 cups	1. Combine sugar, salt, nonfat dry milk, and cocoa in mixer with paddle attachment for 1 minute on low speed.
Salt		¼ tsp		½ tsp	
Instant nonfat dry milk		¼ cup		½ cup	2. Add corn syrup and blend on low speed for 2 minutes.
Cocoa		¼ cup 2 Tbsp	3 oz	¾ cup	
Corn syrup	3 oz	¼ cup	6 oz	½ cup	3. Add hot water. Mix for 3 minutes on medium speed.
Water, hot 160° F		½ cup		1 cup	
Margarine or butter, melted	2 ½ oz		5 oz		4. Add melted margarine or butter. Mix for 3 minutes on low speed.
Vanilla		2 tsp		1 Tbsp 1 tsp	
					6. Spread 3 cups over each sheet pan (18" x 26" x 1").

SERVING:	YIELD:	VOLUME:
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1 Tbsp.

50 Servings: about 1 lb 14 oz

50 Servings: about 3 cups

100 Servings: about 3 lb 12 oz

100 Servings: about 1 quart 2 cups

Edited 2004

Chocolate Glaze

Desserts

C-32

Nutrients Per Serving

Calories	61	Saturated Fat	0.30 g	Iron	0.13 mg
Protein	0.30 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	12.70 g	Vitamin A	59 IU	Sodium	29 mg
Total Fat	1.27 g	Vitamin C	0.0 mg	Dietary Fiber	0.3 g

Orange Rice Pudding

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched white rice, long grain, regular	2 lb	1 qt ¾ cup	4 lb	2 qt 1 ½ cups	1. Place 2 lb of rice and 2 qt 1 cup of water in each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 1 pan. For 100 servings, use 2 pans. Cover with foil or a metal lid. Bake: Conventional oven: 350° F for 35 minutes Convection oven: 325° F for 25 minutes
Water		2 qt 1 cup		1 gal 2 cups	
Sugar	1 lb	2 cups	2 lb	1 qt	2. In a large bowl, combine sugar, milk, orange rind, cinnamon (optional), vanilla, and raisins (optional). Pour 5 lb of this mixture over each pan of rice. Cover each pan with foil or metal lid.
Lowfat 1% milk		2 qt		1 gal	
Orange rind, grated		¼ cup 2 Tbsp		¾ cup	
Ground cinnamon (optional)		½ tsp		1 tsp	
Vanilla		2 Tbsp		¼ cup	
Raisins (optional)	6 oz	1 ¼ cups	12 oz	2 ½ cups	
					3. Bake until set: Conventional oven: 375° F for 55 minutes Convection oven: 350° F for 45 minutes
					4. Refrigerate for 2-3 hours before serving. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F within an additional 4 hours.
					5. Each pan serves 50.
					6. CCP: Hold for cold service at 41° F or lower. Portion with No. 12 scoop (⅓ cup).

SERVING:	YIELD:	VOLUME:
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⅓ cup (No. 12 scoop).
 For Enhanced Meal Pattern only: 1 portion provides
 ½ serving of grains/breads.

50 Servings: about 10 lb 4 oz

50 Servings: 1 gallon ½ cup
 1 steamtable pan

Orange Rice Pudding

Desserts

C-33

100 Servings: about 20 lb 8 oz

100 Servings: 2 gallons 1 cup
2 steamtable pans

Tested 2004

Special Tip:
Rice may be cooked a day ahead.

Nutrients Per Serving					
Calories	115	Saturated Fat	0.29 g	Iron	0.60 mg
Protein	2.57 g	Cholesterol	2 mg	Calcium	54 mg
Carbohydrate	24.53 g	Vitamin A	83 IU	Sodium	20 mg
Total Fat	0.55 g	Vitamin C	1.4 mg	Dietary Fiber	0.3 g