

HOLIDAY CUPCAKE

NO IMAGE

Servings:	3.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-38039
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
TOPPING WHIP W/CRM	3 Fluid Ounce		881450
MIX CAKE WHT PLUS	1 Cup	BAKE FULL BATCH HALF BATCH 4 lb 8 oz (full box) Mix 2 lb 4 oz (8 cups) Mix 40 oz (5 cups) Water 20 oz (2 1 2 cups) Water 16 oz (8) Eggs 8 oz (4) Eggs 8 fl oz (1 cup) Vegetable Oil 4 fl oz (1 2 cup) Vegetable Oil 1. Place water, eggs and oil in mixer bowl. Add mix. Using a paddle, mix on low speed 1 minute. 2. Scrape bowl and paddle. Change to medium speed; mix 2 minutes. 3. Scale batter into greased or paper-lined pans.	294985
GELATIN MIX STRAWB	1 Tablespoon		524581

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	220.18		
Fat	6.55g		
SaturatedFat	4.43g		
Trans Fat	0.02g		
Cholesterol	1.00mg		
Sodium	290.39mg		
Carbohydrates	39.18g		
Fiber	1.01g		
Sugar	24.04g		
Protein	1.28g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	1.39mg	Iron	0.73mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available