

# HOLIDAY CUPCAKE



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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 3.00

Serving Size: 1.00 Each

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

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

## Nutrition - Per 100g

No 100g Conversion Available