

Texas Sheet Cake

Servings:	240.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51569
School:	Prairie Crossing		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR HR A/P	1 Gallon		227528
SUGAR BEET GRANUL	1 Gallon		108588
SALT SEA	1 Tablespoon 1 Teaspoon (4 Teaspoon)		748590
MARGARINE SLD	5 Pound		733061
Water	2 Quart		Water
COCOA PWD BAKING	1 Pint 1/2 Cup (2 1/2 Cup)		269654
1% Low Fat White Milk*	2 Quart 1 Cup (9 Cup)		13871
VINEGAR WHT DISTILLED 5	1/4 Cup		629640
EGG SHL LRG A GRD	16 Each		206539
FLAVORING VANILLA IMIT 1-QT KE	2 Fluid Ounce 2 0 Teaspoon (14 Teaspoon)		110736
BAKING SODA	1 Fluid Ounce 2 0 Teaspoon (8 Teaspoon)		513849
SUGAR POWDERED 6X	8 Pound		108693

Preparation Instructions

Mix 1 gallon flour, 1 gallon white sugar, and 4 tsp. salt. Set aside. Add vinegar to 4 cups milk, let set.

Melt 4 pounds margarine, 8 cups water and 1.5 cups cocoa together & bring to boil. Pour over dry ingredients. Add eggs, 8 tsp. vanilla and milk mixture to cake mixture. Add baking soda last, stir in and make sure no chunks of baking soda are in cake mix.

Pour cake in 3, 18 x 26 sheet pan. Bake at 325 for 20 - 25 minutes.

For frosting:

- 1 cup cocoa
- 2 cup margarine (1 block)
- 4-5 cups milk
- 2 Tbsp. vanilla

8 pounds powdered sugar

Frost cake when still warm.

Cut each cake into 80 pieces.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.500
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 240.00			
Serving Size: 1.00 Piece			
Amount Per Serving			
Calories		242.90	
Fat		7.96g	
SaturatedFat		3.21g	
Trans Fat*		0.00g	
Cholesterol		12.90mg	
Sodium		189.72mg	
Carbohydrates		40.52g	
Fiber		0.44g	
Sugar		28.70g	
Protein		2.69g	
Vitamin A	505.25IU	Vitamin C	0.00mg
Calcium	16.60mg	Iron	0.74mg

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

Nutrition - Per 100g

No 100g Conversion Available	
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