

Chocolate Cake with Frosting

Servings:	400.00	Category:	Grain
Serving Size:	1.00 Piece	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-9751
School:	New Paris Elementary School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLOUR HR GOLD MEDAL 14317	21 Cup	N/A	426253
SUGAR CANE GRANUL	24 1/2 Cup		108642
COCOA PWD BAKING	16 Cup		269654
BAKING SODA	5 3/4 Tablespoon		513849
BAKING POWDER DBL ACTION 6-5 RDSTR	5 3/4 Tablespoon	*Change product when gone*	683700
SALT IODIZED	3 1/2 Tablespoon	N/A	108286
EGG SHL MED A GRD	28 Each		206547
1% Low Fat White Milk*	16 3/4 Cup	Use cartons of milk from our cooler	13871
OIL SALAD VEG SOY CLR NT	98 Tablespoon	6 cups and 2 Tablespoons	292702
FLAVORING VANILLA IMIT	38 Teaspoon		110736
Tap Water for Recipes	12 1/4 Cup	Boiling	000001WTR
MARGARINE SLD	72 Tablespoon	Softened 4 1/2 cups	733061
SUGAR POWDERED 10X 12-2 PION	32 Cup		859740

Preparation Instructions

Cake Directions:

1. Combine the following ingredients: 28 eggs, 12 1/4 cup milk, 6 cups plus 2 Tablespoons of oil, and 8 Tablespoons plus 1/2 teaspoon vanilla. Set aside.
2. Put into large mixing bowl for large mixer the following: 21 cups of flour, 24 1/2 cups of sugar, 9 1/3 cups cocoa, 5 3/4 Tablespoons baking soda, 5 3/4 Tablespoons baking powder, and 3 1/2 Tablespoons salt.
3. Using paddle attachment turn mixer on low speed with dry ingredients while adding wet ingredients from Step 1.
4. Beat on medium speed for two minutes

5. On low stir in boiling water. Batter will be thin.
6. Divide batter into 8 -2 inch (vegetable pans)
7. Bake 25 to 30 minutes at 300 degrees

Frosting Directions:

1. Put softened butter into small mixer bowl and beat well.
2. Add 6 3/4 cup cocoa and 32 cups powder sugar gradually
3. Alternate adding milk (4 1/2 cups) and vanilla (4 1/2 Tablespoons).
4. Once all ingredients are added beat for 30 minutes or until fluffy and creamy.

Once Cake is baked and cooled divide icing amongst 8 pans. Cut each pan into 50 pieces.

Updated 8.22.23

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.250
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 400.00

Serving Size: 1.00 Piece

Amount Per Serving	
Calories	145.20
Fat	6.28g
Saturated Fat	1.66g
Trans Fat	0.00g
Cholesterol	12.18mg
Sodium	215.95mg
Carbohydrates	19.32g
Fiber	0.34g
Total Sugar	14.54g
Added Sugar	14.08g
Protein	2.15g
Vitamin A 140.86mcg	Vitamin C 0.00mg
Calcium 19.33mg	Iron 0.35mg

Nutrition - Per 100g

No 100g Conversion Available