

CHOCOLATE MACAROON CAKE (CAKE MIX)

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
332 cal	51 g	4 g	13 g	30 mg	496 mg	109 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CAKE MIX,DEVILS FOOD	8-3/4 lbs		
OIL,SALAD	1 lbs	2-1/8 cup	
WATER	5-1/4 lbs	2 qts 2 cup	
EGGS,WHOLE,FROZEN	1-1/4 lbs	2-1/4 cup	
DESSERT POWDER,PUDDING,INSTANT,CHOCOLATE	1-1/2 lbs	4 cup	
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	
CAKE MIX,WHITE	2-1/2 lbs	1 qts 3-3/8 cup	
COCONUT,PREPARED,SWEETENED FLAKES	9 oz	2-3/4 cup	
WATER	1 lbs	2 cup	
VANILLA GLAZE		2-3/4 cup	

Method

- 1 Place Devil's Food Cake Mix, salad oil, water, eggs and dessert powder in mixer bowl. Blend at low speed until moistened, about 2 minutes. Scrape down bowl.
- 2 Beat at medium speed 5 to 8 minutes.
- 3 Pour 2 cups batter into each greased and floured pan. Set aside for use in Step 6.
- 4 Place White Cake Mix, coconut, and water in mixer bowl. Blend at low speed until moistened. Scrape down bowl.
- 5 Beat at low speed 1 minute. DO NOT OVERMIX.
- 6 Pour about 1 quart batter over macaroon mixture covering it completely.
- 7 Using a convection oven, bake 1 hour 15 minutes at 325 F. or until done on low fan, closed vent.
- 8 Remove from oven; cool 15 to 20 minutes; remove from pans.
- 9 Prepare 1 recipe of Vanilla Glaze (Recipe No. D 046 00). Drizzle 1 cup glaze over each cake.
- 10 Cut 20 slices per loaf.