

DESSERTS (CAKES AND FROSTINGS) No.G 008 00
FLORIDA LEMON CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
417 cal	52 g	4 g	22 g	53 mg	313 mg	32 mg

Ingredient

CAKE MIX, YELLOW
 PIE FILLING, LEMON, PREPARED
 EGGS, WHOLE, FROZEN
 OIL, SALAD
 WATER
 FLAVORING, LEMON
 COOKING SPRAY, NONSTICK
 SUGAR, POWDERED, SIFTED
 BUTTER, SOFTENED
 WATER, BOILING
 FLAVORING, LEMON

Weight

10 lbs
 1-1/3 lbs
 2 lbs
 3-7/8 lbs
 4-1/8 lbs
 1-5/8 oz
 2 oz
 3-1/8 lbs
 3 oz
 12-1/2 oz
 1/2 oz

Measure

2-5/8 cup
 3-3/4 cup
 2 qts
 2 qts
 3 tbsp
 1/4 cup 1/3 tbsp
 3 qts
 1/4 cup 2-1/3 tbsp
 1-1/2 cup
 1 tbsp

Issue

Method

- 1 Place cake mix and pie filling mix in mixer bowl. Blend at low speed 1 minute.
- 2 Add eggs; blend at low speed 1 minute. Add salad oil gradually while mixing at low speed 2 minutes. Add water and lemon flavoring while mixing; blend 3 minutes at low speed. Scrape down bowl.
- 3 Lightly spray each pan with non-stick cooking spray. Pour about 1-1/4 gallons batter into each sprayed and floured pan.
- 4 Using a convection oven, bake at 300 F. 35 to 40 minutes on low fan, open vent or until done.
- 5 While cake is still warm, prick entire surface with a fork.
- 6 Combine sugar, butter or margarine, boiling water and lemon flavoring. Mix until smooth.
- 7 Drizzle 2-3/4 cup glaze over each cake.
- 8 Cut 6 by 9.

Notes

- 1 In Step 3, loaf type pans may be used for sheet pans. Pour 2 quarts batter into each pan. Using a convection oven bake at 300 F. for 1 hour 15 minutes on low fan, open vent. Remove cakes from pans while still warm; prick surface with fork. Pour 1 cup glaze over each pan. Cut 20 slices per pan.