

**DESSERTS (CAKES AND FROSTINGS) No.G 012 00**  
**DEVIL'S FOOD CAKE**

**Yield** 100

**Portion** 1 Piece

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
329 cal	49 g	4 g	14 g	49 mg	333 mg	32 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 SALT  
 BAKING SODA  
 COCOA  
 MILK,NONFAT,DRY  
 SHORTENING  
 WATER  
 EGGS,WHOLE,FROZEN  
 WATER  
 EXTRACT,VANILLA  
 COOKING SPRAY,NONSTICK

**Weight**

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

**Measure**

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

**Issue**

**Method**

- 1 Sift together flour, sugar, salt, baking soda, cocoa and milk into mixer bowl.
- 2 Blend shortening with dry ingredients. Add water gradually; beat at low speed 2 minutes or until blended. Beat at medium speed 2 minutes. Scrape down bowl.
- 3 Combine eggs, water, and vanilla; add slowly to mixture while beating at low speed 1 minute. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/2 quarts batter into each greased and floured pan. Spread evenly.
- 5 Using a convection oven, bake at 300 F. for 25 to 35 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.