

DESSERTS (CAKES AND FROSTINGS) No.G 017 00
GINGERBREAD

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
265 cal	42 g	3 g	10 g	24 mg	266 mg	55 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 SALT
 BAKING POWDER
 BAKING SODA
 CINNAMON,GROUND
 GINGER,GROUND
 SHORTENING
 MOLASSES
 EGGS,WHOLE,FROZEN
 WATER,WARM
 WATER,ICE
 COOKING SPRAY,NONSTICK

Weight

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

Measure

1 gal
 1 qts 2-3/4 cup
 1 tbsp
 2-1/3 tbsp
 2-2/3 tbsp
 2 tbsp
 1/4 cup 1/3 tbsp
 3 cup
 1 qts
 2-1/4 cup
 1 qts 1 cup
 1 qts 1 cup
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, and ginger into mixer bowl.
- 2 Add shortening, molasses, and eggs to dry ingredients. Beat at low speed 1 minute until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
- 3 Add water to mixture; mix at low speed only until batter is smooth.
- 4 Lightly spray each pan with non-stick cooking spray. Pour about 3-1/2 quarts batter into each sprayed and floured pan.
- 5 Using a convection oven, bake at 300 F. for 25 to 35 minutes or until done on low fan, open vent.
- 6 Cut 6 by 9. Serve warm if possible.

Notes

- 1 If desired, top each portion with 1/4 cup Whipped Topping, Recipe No. K 002 00 or 3 tablespoons Lemon Sauce, Recipe No. K 009 00 or dust with powdered sugar.