

DESSERTS (CAKES AND FROSTINGS) No.G 020 00
PEANUT BUTTER CRUMB CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
340 cal	52 g	6 g	13 g	11 mg	340 mg	30 mg

Ingredient

CAKE MIX, YELLOW
 COOKING SPRAY, NONSTICK
 FLOUR, WHEAT, GENERAL PURPOSE
 SUGAR, GRANULATED
 PEANUT BUTTER
 MARGARINE, SOFTENED

Weight

10 lbs
 2 oz
 1-2/3 lbs
 2 lbs
 1-3/4 lbs
 5 oz

Measure

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

Issue

Method

- 1 Prepare cake mix according to instructions on container.
- 2 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon batter into each sprayed and floured pan.
- 3 Combine flour, sugar, peanut butter and butter or margarine; mix at low speed 1-1/2 minutes or until crumbs are formed.
- 4 Sprinkle 1-1/2 quarts crumbs over batter in each pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until done on low fan, open vent.
- 6 Cool. Cut 6 by 9.