

**DESSERTS (CAKES AND FROSTINGS) No.G 025 00**  
**SPICE 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>
337 cal	50 g	4 g	14 g	40 mg	320 mg	76 mg

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 SALT  
 BAKING POWDER  
 BAKING SODA  
 CINNAMON,GROUND  
 CLOVES,GROUND  
 ALLSPICE,GROUND  
 MILK,NONFAT,DRY  
 SHORTENING  
 WATER  
 EGGS,WHOLE,FROZEN  
 MOLASSES  
 WATER  
 EXTRACT,VANILLA  
 COOKING SPRAY,NONSTICK

**Weight**

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

**Measure**

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

**Issue**

**Method**

- 1 Sift together flour, sugar, salt, baking powder, baking soda, cinnamon, cloves, allspice and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients. Beat at low speed 1 minute until blended. Scrape down bowl. Continue beating at medium speed 2 minutes.
- 3 Combine eggs, molasses, water and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed for 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 4-1/4 quarts batter into each greased and floured pan.
- 5 Using a convection oven, bake at 325 F. for 35 minutes or until done on low fan, open vent.
- 6 Cool; frost if desired. Cut 6 by 9.