

**DESSERTS (CAKES AND FROSTINGS) No.G 030 00**  
**WHITE 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> |
|-----------------|----------------------|----------------|------------|--------------------|---------------|----------------|
| 306 cal         | 49 g                 | 3 g            | 11 g       | 0 mg               | 338 mg        | 89 mg          |

**Ingredient**

FLOUR,WHEAT,GENERAL PURPOSE  
 SUGAR,GRANULATED  
 SALT  
 BAKING POWDER  
 MILK,NONFAT,DRY  
 SHORTENING  
 WATER  
 EGG WHITES,FROZEN,THAWED  
 WATER  
 EXTRACT,VANILLA  
 COOKING SPRAY,NONSTICK

**Weight**

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

**Measure**

3 qts 2-1/2 cup  
 2 qts 1 cup  
 2-1/3 tbsp  
 1/2 cup 1 tbsp  
 1-3/8 cup  
 3-3/8 cup  
 1 qts 1/4 cup  
 1 qts 1/2 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, and milk into mixer bowl.
- 2 Add shortening and water to dry ingredients. Beat at low speed 1 minute or until blended; continue beating at medium speed 2 minutes. Scrape down bowl.
- 3 Combine egg whites, water, and vanilla. Add slowly to mixture while beating at low speed. Scrape down bowl. Beat at medium speed 3 minutes.
- 4 Lightly spray each pan with non-stick cooking spray. Pour 1 gallon batter into each greased and floured pan.
- 5 Using a convection oven, bake at 300 F. for 25 to 35 minutes on low fan, open vent or until done.
- 6 Cool; frost if desired. Cut 6 by 9.