

DESSERTS (CAKES AND FROSTINGS) No.G 032 01
BANANA-FILLED LAYER CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
369 cal	60 g	4 g	13 g	57 mg	352 mg	80 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
 SALT
 BAKING POWDER
 MILK,NONFAT,DRY
 SHORTENING
 WATER
 EGGS,WHOLE,FROZEN
 WATER
 EXTRACT,VANILLA
 COOKING SPRAY,NONSTICK
 BUTTER CREAM FROSTING
 BANANA,FRESH,SLICED

Weight

4-3/8 lbs
 4 lbs
 1-1/2 oz
 3-1/4 oz
 3 oz
 1-1/2 lbs
 2-1/3 lbs
 2-1/4 lbs
 12-1/2 oz
 1-7/8 oz
 2 oz
 2-1/2 lbs

Measure

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

Issue

3-7/8 lbs

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 until blended. Scrape down bowl; continue beating 2 minutes.
- 3 Combine eggs, 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 3-1/2 quarts batter into each sprayed and floured pan.
- 5 Using a convection oven, bake at 325 F. for 30 minutes or until done on low fan, open vent.
- 6 Cool. Prepare Butter Cream Frosting, Recipe No. G 022 00. Spread frosting over 1 sheet cake. Thinly slice bananas; spread over frosting. Top with second sheet cake; spread remaining frosting evenly over sides and top of cake. Cut 4 by 25.