

DESSERTS (CAKES AND FROSTINGS) No.G 032 04
COCONUT CAKE

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
305 cal	42 g	4 g	14 g	52 mg	330 mg	83 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,MELTED
 SUGAR,BROWN,PACKED
 MILK,NONFAT,DRY
 COCONUT,PREPARED,SWEETENED FLAKES
 WATER

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
 12 oz
 13-5/8 oz
 7/8 oz
 1-5/8 lbs
 7-1/3 oz

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
 1-1/2 cup
 2-5/8 cup
 1/4 cup 2-1/3 tbsp
 2 qts
 3/4 cup 2 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 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 of batter into each sprayed and floured 9-inch pie pan.
- 5 Using a convection oven, bake at 325 F. for 25 to 30 minutes or until done on low fan, open vent.
- 6 Combine melted butter or margarine, brown sugar, non-fat dry milk, prepared sweetened coconut flakes, and water. As soon as cakes are removed from oven, spread about 1 quart coconut mixture over each cake. Increase oven temperature to 400 F. ; return to oven about 7 minutes or until coconut peaks are lightly browned.
- 7 Cool. Cut 6 by 9.