

Baked Custard

Desserts

B-01

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	8 oz	1 cup	1 lb	2 cups	1. In a bowl, whisk sugar, salt, milk, and vanilla until blended.
Salt		1 tsp		2 tsp	
Lowfat 1% milk		1 qt 1 ½ cups		2 qt 3 cups	
Vanilla		2 Tbsp		¼ cup	
Frozen whole eggs, thawed OR Fresh large eggs	12 oz	1 ½ cups	1 lb 8 oz	3 cups	2. In a stainless steel bowl, whisk eggs and egg whites until foamy. Add to the milk mixture and whisk until blended.
		OR 7 each		OR 14 each	
Frozen egg whites, thawed OR Fresh large egg whites	4 oz	½ cup	8 oz	1 cup	3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, pour 4 lb 8 oz (2 qt) of liquid. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Sprinkle nutmeg (optional) on top.
		OR 3 each		OR 6 each	
Ground nutmeg (optional)		1 tsp		2 tsp	4. Set pan in a larger shallow pan. Pour hot water around the dish to a depth of 1".
					5. Bake until knife inserted in center of custard comes out clean. Conventional oven: 350° F for 1 hour 25 minutes Convection oven: 300° F for 1 hour 20 minutes CCP: Heat to 155° F or higher for at least 15 seconds.
					6. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Refrigerate until ready to serve. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

Baked Custard

Desserts

B-01

SERVING:

1 piece.

YIELD:

25 Servings: 4 lb

50 Servings: 8 lb

VOLUME:

25 Servings: 1 pan

50 Servings: 2 pans

Edited 2004

Nutrients Per Serving

Calories	83	Saturated Fat	0.78 g	Iron	0.23 mg
Protein	3.94 g	Cholesterol	60 mg	Calcium	73 mg
Carbohydrate	11.97 g	Vitamin A	196 IU	Sodium	145 mg
Total Fat	1.93 g	Vitamin C	0.5 mg	Dietary Fiber	0 g

Stirred Custard Sauce

Desserts

B-01A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	8 oz	1 cup	1 lb	2 cups	1. In a bowl, whisk sugar, salt, milk, and vanilla until blended.
Salt		1 tsp		2 tsp	
Lowfat 1% milk		2 cups		1 qt	
Vanilla		2 Tbsp		¼ cup	
Frozen whole eggs, thawed OR Fresh large eggs	12 oz	1 ½ cups	1 lb 8 oz	3 cups	2. In a stainless steel bowl, whisk eggs and egg whites until foamy. Add to the milk mixture and whisk until blended.
		OR 7 each		OR 14 each	
Frozen egg whites, thawed OR Fresh large egg whites	4 oz	½ cup	8 oz	1 cup	
		OR 3 each		OR 6 each	
Ground nutmeg (optional)		1 tsp		2 tsp	3. Place custard mixture in pot and heat to simmer (160° F), until mixture coats spoon, stirring constantly. Remove from heat. CCP: Heat to 155° F or higher for at least 15 seconds. Sprinkle nutmeg (optional) and stir into custard.
					4. Spread 2 lb 12 oz (approximately 1 quart ¾ cup) into each pan (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					5. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Refrigerate until ready to serve. Portion with 1 ½ oz ladle (3 Tbsp).

Stirred Custard Sauce

Desserts

B-01A

SERVING:	YIELD:	VOLUME:
3 tablespoons (1 ½ oz ladle).	25 Servings: 2 lb 12 oz (uncooked) 50 Servings: 5 lb 8 oz (uncooked)	25 Servings: 1 quart ¾ cup 50 Servings: 2 quarts 1 ½ cups

Edited 2004

Special Tip:

This may be used as sauce over cake, bread pudding, or fruit.

Nutrients Per Serving					
Calories	69	Saturated Fat	0.55 g	Iron	0.21 mg
Protein	2.82 g	Cholesterol	59 mg	Calcium	31 mg
Carbohydrate	10.34 g	Vitamin A	126 IU	Sodium	128 mg
Total Fat	1.57 g	Vitamin C	0.2 mg	Dietary Fiber	0 g

Bread Pudding

Desserts

B-01B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	8 oz	1 cup	1 lb	2 cups	1. In a bowl, whisk sugar, salt, milk, and vanilla until blended.
Salt		1 tsp		2 tsp	
Lowfat 1% milk		1 qt 1 ½ cups		2 qt 3 cups	
Vanilla		2 Tbsp		¼ cup	
Frozen whole eggs, thawed OR Fresh large eggs	12 oz	1 ½ cups OR 7 each	1 lb 8 oz	3 cups OR 14 each	2. In a stainless steel bowl, whisk eggs and egg whites until foamy. Add to the milk mixture and whisk until blended.
Frozen egg whites, thawed OR Fresh large egg whites	4 oz	½ cup OR 3 each	8 oz	1 cup OR 6 each	
Enriched soft bread cubes	3 oz	3 cups	6 oz	1 qt 2 cups	
Ground nutmeg (optional)		1 tsp		2 tsp	3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 3 oz (3 cups) soft bread cubes. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Pour 4 lb 8 oz (2 qt) of liquid into each pan. Sprinkle nutmeg (optional) on top.
					4. Set pan in a larger shallow pan. Pour hot water around the dish to a product depth of 1".
					5. Bake until knife inserted in center of custard comes out clean. Conventional oven: 350° F for 1 hour 25 minutes Convection oven: 300° F for 1 hour 20 minutes CCP: Heat to 155° F or higher for at least 15 seconds.

Bread Pudding

Desserts

B-01B

6. CCP Hold for hot service at 135° F or higher.
OR

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours.

Refrigerate until ready to serve.

Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

SERVING:	YIELD:	VOLUME:
1 piece.	25 Servings: 25 pieces	25 Servings: 1 pan
	50 Servings: 50 pieces	50 Servings: 2 pans

Edited 2004

Nutrients Per Serving			
Calories	92	Saturated Fat	0.79 g
Protein	4.22 g	Cholesterol	60 mg
Carbohydrate	13.65 g	Vitamin A	196 IU
Total Fat	2.06 g	Vitamin C	0.5 mg
		Iron	0.33 mg
		Calcium	77 mg
		Sodium	163 mg
		Dietary Fiber	0.1 g

Apple-Bread Pudding

Fruit

Desserts

B-01C

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	8 oz	1 cup	1 lb	2 cups	1. In a bowl, whisk sugar, salt, milk, and vanilla until blended.
Salt		1 tsp		2 tsp	
Lowfat 1% milk		1 qt 1 ½ cups		2 qt 3 cups	
Vanilla		2 Tbsp		¼ cup	
Frozen whole eggs, thawed OR Fresh large eggs	12 oz	1 ½ cups	1 lb 8 oz	3 cups	2. In a stainless steel bowl, whisk eggs and egg whites until foamy. Add to the milk mixture and whisk until blended.
		OR 7 each		OR 14 each	
Frozen egg whites, thawed OR Fresh large egg whites	4 oz	½ cup	8 oz	1 cup	3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray place 1 ½ oz (1 ½ cups) soft bread cubes. For 24 servings, use 2 pans. For 48 servings, use 4 pans. Distribute 15 oz (3 ¾ cups) apples over soft bread cubes in each pan. Pour 2 lb 4 oz (1 qt) of liquid into each pan. Sprinkle nutmeg (optional) on top.
		OR 3 each		OR 6 each	
Enriched soft bread cubes	3 oz	3 cups	6 oz	1 qt 2 cups	
*Fresh apples, diced apples, peeled OR Canned apples, solid packed, drained	1 lb 14 oz OR 3 lb 9 oz	1 qt 3 ½ cups OR 1 qt 3 ½ cups (⅔ No. 10 can)	3 lb 12 oz OR 7 lb 2 oz	3 qt 3 cups OR 3 qt 3 cups (1 ⅓ No. 10 can)	
Ground nutmeg (optional)		1 tsp		2 tsp	
					4. Set pan in a larger shallow pan. Pour hot water around the dish to a product depth of 1".
					5. Bake until knife inserted in center of custard comes out clean. Conventional oven: 350° F for 1 hour 25 minutes Convection oven: 300° F for 1 hour 20 minutes CCP: Heat to 155° F or higher for at least 15 seconds.

Apple-Bread Pudding

Fruit

Desserts

B-01C

6. CCP Hold for hot service at 135° F or higher.
OR

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours.

Refrigerate until ready to serve.

Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	24 Servings	48 Servings
Apples	2 lb 7 oz	4 lb 14 oz

SERVING:

1 piece provides 1/8 cup fruit.

YIELD:

24 Servings: 24 pieces

48 Servings: 48 pieces

VOLUME:

24 Servings: 2 pans

48 Servings: 4 pans

Edited 2004

Nutrients Per Serving

Calories	112	Saturated Fat	0.84 g	Iron	0.41 mg
Protein	4.48 g	Cholesterol	63 mg	Calcium	82 mg
Carbohydrate	18.33 g	Vitamin A	218 IU	Sodium	171 mg
Total Fat	2.25 g	Vitamin C	0.6 mg	Dietary Fiber	0.8 g

Whole Wheat Cookies

Desserts

B-02

Ingredients	25 Servings		50 Servings		Directions	
	Weight	Measure	Weight	Measure		
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ cups	1. Cream margarine or butter and sugar in a mixer with the paddle attachment for 10 minutes on medium speed.	
Sugar	12 oz	1 ½ cups	1 lb 8 oz	3 cups		
Frozen whole eggs, thawed OR Fresh large eggs	4 oz	½ cup OR 3 each	8 oz	1 cup OR 5 each	2. Add eggs, vanilla, and milk. Mix for 1 minute on medium speed until smooth. Scrape down sides of bowl. Mix for 30 seconds on medium speed.	
Vanilla		1 ½ tsp		1 Tbsp		
Lowfat 1% milk		3 Tbsp		¼ cup 2 Tbsp	3. In a separate bowl, combine flour, baking powder, baking soda, salt, nutmeg (optional), and cinnamon. Gradually add to the creamed mixture and mix for 1 minute on medium speed until well blended. Scrape down sides of bowl.	
Whole wheat flour	15 oz	3 cups	1 lb 14 oz	1 qt 2 cups		
Baking powder		1 ½ tsp		1 Tbsp		
Baking soda		¾ tsp		1 ½ tsp		
Salt		¾ tsp		1 ½ tsp		
Ground nutmeg (optional)		½ tsp		1 tsp		
Ground cinnamon		½ tsp		1 tsp		
						4. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 30 scoop (2 Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings, use 6 pans (1 pan will have only 5 cookies).
Sugar	2 oz	¼ cup	4 oz	½ cup		
Ground cinnamon		1 tsp		2 tsp		5. Combine sugar and cinnamon in a shaker and sprinkle over cookies.
					6. Bake until light brown: Conventional oven: 375° F for 12 minutes Convection oven: 350° F for 16 minutes	

Whole Wheat Cookies

Desserts

B-02

7. Portion is 1 cookie.

SERVING:

1 cookie.

YIELD:

25 Servings: 2 lb 6 ½ oz (dough)

50 Servings: 4 lb 13 oz (dough)

VOLUME:

25 Servings: about 3 ⅓ cups (dough)
25 cookies

50 Servings: about 1 quart 2 ⅔ cups (dough)
50 cookies

Edited 2004

Nutrients Per Serving

Calories	177	Saturated Fat	1.33 g	Iron	0.82 mg
Protein	3.03 g	Cholesterol	19 mg	Calcium	35 mg
Carbohydrate	28.64 g	Vitamin A	276 IU	Sodium	201 mg
Total Fat	6.29 g	Vitamin C	0.1 mg	Dietary Fiber	2.2 g

Oatmeal-Whole Wheat Raisin Cookies

Desserts

B-02A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ cups	1. Cream margarine or butter and sugar in a mixer with the paddle attachment for 10 minutes on medium speed.
Sugar	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
Frozen whole eggs, thawed OR Fresh large eggs	4 oz	½ cup OR 3 each	8 oz	1 cup OR 5 each	2. Add eggs, vanilla, and milk. Mix for 1 minute on medium speed until smooth. Scrape down sides of bowl.
Vanilla		1 ½ tsp		1 Tbsp	
Lowfat 1% milk		3 Tbsp		¼ cup 2 Tbsp	3. In a separate bowl, combine flour, oats, baking powder, baking soda, salt, nutmeg (optional), and cinnamon. Gradually add to the creamed mixture and mix for 1 minute on medium speed until well blended. Scrape down sides of bowl. Mix for 30 seconds on low speed.
Whole wheat flour	10 oz	2 cups	1 lb 4 oz	1 qt	
Rolled oats	3 oz	1 cup 2 Tbsp	6 oz	2 ¼ cups	
Baking powder		1 ½ tsp		1 Tbsp	
Baking soda		¾ tsp		1 ½ tsp	
Salt		¾ tsp		1 ½ tsp	
Ground nutmeg (optional)		½ tsp		1 tsp	
Ground cinnamon		½ tsp		1 tsp	
Raisins	6 oz	1 cup	12 oz	2 cups	
					4. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 24 scoop (2 ⅔ Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings, use 6 pans (1 pan will have only 5 cookies).
Sugar	2 oz	¼ cup	4 oz	½ cup	
					5. Combine sugar and cinnamon in a shaker and sprinkle over cookies.
Ground cinnamon		1 tsp		2 tsp	

Oatmeal-Whole Wheat Raisin Cookies

Desserts

B-02A

6. Bake until light brown:
 Conventional oven: 375° F for 12 minutes
 Convection oven: 350° F for 16 minutes

7. Portion is 1 cookie.

SERVING:

1 cookie.

YIELD:

25 Servings: 2 lb 10 oz (dough)

50 Servings: 5 lb 5 oz (dough)

VOLUME:

25 Servings: about 1 quart $\frac{1}{3}$ cup (dough)
 25 cookies

50 Servings: about 2 quarts $\frac{2}{3}$ cup (dough)
 50 cookies

Edited 2004

Nutrients Per Serving

Calories	191	Saturated Fat	1.35 g	Iron	0.90 mg
Protein	3.04 g	Cholesterol	19 mg	Calcium	38 mg
Carbohydrate	32.14 g	Vitamin A	276 IU	Sodium	201 mg
Total Fat	6.43 g	Vitamin C	0.3 mg	Dietary Fiber	2.1 g

Peanut Butter-Raisin Cookies

Desserts

B-03

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	¾ cup	12 oz	1 ½ cups	1. Cream sugar, brown sugar, salt, and margarine or butter in a mixer with paddle attachment on medium speed for 5 minutes.
Brown sugar, packed	2 oz	¼ cup	4 oz	½ cup	
Salt		¼ tsp		½ tsp	2. Add peanut butter. Mix for 2 minutes on medium speed. Scrape down sides of bowl.
Margarine or butter	4 oz	½ cup	8 oz	1 cup	
Peanut butter	7 oz	¾ cup	14 oz	1 ½ cups	
Frozen whole eggs, thawed OR Fresh large eggs	4 oz	½ cup OR 3 each	8 oz	1 cup OR 5 each	3. Add eggs and vanilla. Mix on for 1 minute medium speed, until blended.
Vanilla		1 ½ tsp		1 Tbsp	
Enriched all-purpose flour	9 oz	2 cups 1 Tbsp	1 lb 2 oz	1 qt 2 Tbsp	4. Slowly add flour, baking soda, dry milk, and raisins. Mix for 1 minute on low speed. Scrape down sides of bowl. Mix for 30 seconds on medium speed.
Baking soda		½ tsp		1 tsp	
Instant nonfat dry milk	2 ½ oz	⅔ cup	5 oz	1 ⅓ cups	5. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 30 scoop (2 Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings, use 6 pans (1 pan will have only 5 cookies). Press each cookie flat with a floured fork.
Raisins, chopped	3 oz	½ cup	6 oz	1 cup	
					6. Bake until golden brown: Conventional oven: 350° F for 10 minutes Convection oven: 300° F for 10 minutes
					7. Portion is 1 cookie.

Peanut Butter-Raisin Cookies

Desserts

B-03

SERVING:

1 cookie.

YIELD:

25 Servings: 2 lb 5 oz (dough)

50 Servings: 4 lb 10 oz (dough)

VOLUME:

25 Servings: about 3 ½ cups (dough)
25 cookies

50 Servings: about 1 quart 2 ⅔ cups (dough)
50 cookies

Tested 2004

Special Tip:

For ease in chopping, coat raisins with flour.

Nutrients Per Serving

Calories	180	Saturated Fat	1.70 g	Iron	0.80 mg
Protein	4.76 g	Cholesterol	20 mg	Calcium	47 mg
Carbohydrate	22.78 g	Vitamin A	258 IU	Sodium	153 mg
Total Fat	8.30 g	Vitamin C	0.3 mg	Dietary Fiber	0.9 g

Whole Wheat-Peanut Butter-Raisin Cookies

Desserts

B-03A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	¾ cup	12 oz	1 ½ cups	1. Cream sugar, brown sugar, salt, and margarine or butter in a mixer with paddle attachment on medium speed for 5 minutes.
Brown sugar, packed	2 oz	¼ cup	4 oz	½ cup	
Salt		¼ tsp		½ tsp	2. Add peanut butter. Mix for 2 minutes on medium speed. Scrape down sides of bowl.
Margarine or butter	4 oz	½ cup	8 oz	1 cup	
Peanut butter	7 oz	¾ cup	14 oz	1 ½ cups	3. Add eggs and vanilla. Mix on for 1 minute medium speed, until blended.
Frozen whole eggs, thawed OR Fresh large eggs	4 oz	½ cup OR 3 each	8 oz	1 cup OR 5 each	
Vanilla		1 ½ tsp		1 Tbsp	4. Slowly add flours, baking soda, dry milk, and raisins. Mix for 1 minute on low speed. Scrape down sides of bowl. Mix for 30 seconds on medium speed.
Enriched all-purpose flour	4 oz	¾ cup 3 Tbsp	8 oz	1 ¾ cups 2 Tbsp	
Whole wheat flour	4 oz	¾ cup	8 oz	1 ½ cups	5. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 30 scoop (2 Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings, use 6 pans (1 pan will have only 5 cookies). Press each cookie flat with a floured fork.
Baking soda		½ tsp		1 tsp	
Instant nonfat dry milk	2 ½ oz	¾ cup	5 oz	1 ⅓ cups	6. Bake until golden brown: Conventional oven: 350° F for 15-18 minutes Convection oven: 300° F for 12-15 minutes
Raisins, chopped	3 oz	½ cup	6 oz	1 cup	
					7. Portion is 1 cookie.

Whole Wheat-Peanut Butter-Raisin Cookies

Desserts

B-03A

SERVING:

1 cookie.

YIELD:

25 Servings: 2 lb 5 oz (dough)

50 Servings: 4 lb 10 oz (dough)

VOLUME:

25 Servings: about 3 ½ cups (dough)
25 cookies

50 Servings: about 1 quart 2 ⅔ cups (dough)
50 cookies

Tested 2004

Special Tip:

For ease in chopping, coat raisins with flour.

Nutrients Per Serving

Calories	179	Saturated Fat	1.70 g	Iron	0.77 mg
Protein	4.91 g	Cholesterol	20 mg	Calcium	47 mg
Carbohydrate	22.61 g	Vitamin A	258 IU	Sodium	153 mg
Total Fat	8.34 g	Vitamin C	0.3 mg	Dietary Fiber	1.3 g

Sugar Cookies

Desserts

B-04

Ingredients	25 Servings		50 Servings		Directions	
	Weight	Measure	Weight	Measure		
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ cups	1. Cream margarine or butter and sugar in a mixer with paddle attachment for 10 minutes on medium speed.	
Sugar	12 oz	1 ½ cups	1 lb 8 oz	3 cups		
Frozen whole eggs, thawed OR Fresh large eggs	3 oz	¼ cup 2 Tbsp OR 2 each	6 oz	¾ cup OR 4 each	2. Add eggs, vanilla, and milk. Mix on medium speed for 1 minute until smooth. Scrape down sides of bowl. Mix for 30 seconds on medium speed.	
Vanilla		1 ½ tsp		1 Tbsp		
Lowfat 1% milk		3 Tbsp		¼ cup 2 Tbsp	3. In a separate bowl, combine flour, baking powder, baking soda, salt, nutmeg (optional), and cinnamon. Gradually add dry ingredients to the creamed mixture. Mix for 1 minute on low speed, until blended.	
Enriched all-purpose flour	14 ½ oz	3 ⅓ cups	1 lb 13 oz	1 qt 2 ⅔ cups		
Baking powder		1 ½ tsp		1 Tbsp		
Baking soda		¾ tsp		1 ½ tsp		
Salt		¾ tsp		1 ½ tsp		
Ground nutmeg (optional)		½ tsp		1 tsp		
Ground cinnamon		½ tsp		1 tsp		
						4. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 30 scoop (2 Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings use 6 pans (1 pan will have only 5 cookies).
Sugar	2 oz	¼ cup	4 oz	½ cup		
Ground cinnamon (optional)		1 tsp		2 tsp		5. Combine sugar and cinnamon (optional) in a shaker and sprinkle over the cookies.
					6. Bake until light brown: Conventional oven: 375° F for 12 minutes Convection oven: 350° F for 16 minutes	
					7. Portion is 1 cookie.	

Sugar Cookies

Desserts

B-04

SERVING:	YIELD:	VOLUME:
1 cookie.	25 Servings: 2 lb 5 oz (dough)	25 Servings: about 3 $\frac{1}{3}$ cups (dough) 25 cookies
	50 Servings: 4 lb 10 oz (dough)	50 Servings: about 1 quart 2 $\frac{2}{3}$ cups (dough) 50 cookies

Tested 2004

Nutrients Per Serving					
Calories	177	Saturated Fat	1.25 g	Iron	0.87 mg
Protein	2.25 g	Cholesterol	15 mg	Calcium	30 mg
Carbohydrate	28.73 g	Vitamin A	268 IU	Sodium	199 mg
Total Fat	6.00 g	Vitamin C	0 mg	Dietary Fiber	0.5 g

Striped Cake

Desserts

B-05

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	1. In a mixing bowl, combine flour, sugar, dry milk, baking powder, and salt. Mix using the paddle attachment for 1 minute on low speed until blended. 2. In a separate bowl, whisk egg whites, vanilla, and water until combined. 3. Add liquid mixture and shortening to dry ingredients. Mix for 30 seconds on low speed. Scrape down sides of bowl. Mix for 5 minutes on medium speed. 4. Into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray pour 3 ¾ cups (1 lb 12 oz) of batter. For 24 servings, use 2 pans. For 48 servings, use 4 pans. 5. Bake until lightly browned: Conventional oven: 375° F for 15-18 minutes Convection oven: 350° F for 18-20 minutes 6. Set aside to cool for 15 minutes. 7. Filling: In a small bowl, dissolve gelatin in boiling water. Add cold water and whisk to combine.
Sugar	1 lb	2 cups	2 lb	1 qt	
Instant nonfat dry milk	2 ½ oz	⅔ cup	5 oz	1 ⅓ cups	
Baking powder		2 Tbsp		¼ cup	
Salt		¾ tsp		1 ½ tsp	
Frozen egg whites, thawed OR Fresh large egg whites	7 oz	¾ cup 2 Tbsp OR 6 each	14 oz	1 ¾ cups OR 12 each	
Vanilla		1 Tbsp		2 Tbsp	
Water		1 ½ cups		3 cups	
Shortening	6 oz	1 cup	12 oz	2 cups	
Cherry-flavored gelatin	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	
Water, boiling		1 cup		2 cups	
Water, cold		1 cup		2 cups	

Striped Cake

Desserts

B-05

					8. Using a fork, make holes in the top of the cake, ½" apart. These can be as deep as you like, even to the bottom of the cake. Pour 1 cup of gelatin evenly over the top of each cake. Refrigerate for 2 hours.
Whipped topping	8 oz	3 cups	1 lb	1 qt 2 cups	9. Spread 1 ½ cups (4 oz) of whipped topping evenly over the top of each cake.
					10. Cut each cake 4 x 3 (12 pieces). Portion is 1 piece.

SERVING:	YIELD:	VOLUME:
1 piece.	24 Servings: 4 lb 14 oz	24 Servings: 1 quart 3 ½ cups (batter) 2 pans
	48 Servings: 9 lb 12 oz	48 Servings: 3 quarts 3 cups (batter) 4 pans

Edited 2004

Special Tip:
Two or more colors of gelatin can be used to provide a rainbow effect.

Nutrients Per Serving					
Calories	247	Saturated Fat	2.00 g	Iron	1.07 mg
Protein	4.88 g	Cholesterol	35 mg	Calcium	151 mg
Carbohydrate	39.65 g	Vitamin A	118 IU	Sodium	227 mg
Total Fat	7.80 g	Vitamin C	0.3 mg	Dietary Fiber	0.5 g

Glazed Lemon Bars

Desserts

B-06

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	6 oz	¾ cup	12 oz	1 ½ cups	1. Cream sugar and margarine or butter in a mixer with paddle attachment for 5 minutes on medium speed. Scrape down sides of bowl. Mix for 1 minute on medium speed.
Margarine or butter	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	
Frozen whole eggs, thawed OR Fresh large eggs	3 oz	¼ cup 2 Tbsp OR 2 each	6 oz	¾ cup OR 4 each	2. Add eggs, applesauce, and vanilla. Mix for 2 minutes on low speed.
Canned applesauce	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	
Vanilla		½ tsp		1 tsp	3. Add flour, baking powder, and salt. Mix for 30 seconds on low speed. Scrape down sides of bowl. Mix for 3 minutes on medium speed, until blended.
Enriched all-purpose flour	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	
Baking powder		1 tsp		2 tsp	
Salt		¼ tsp		½ tsp	
Dried coconut, shredded	4 oz	½ cup 2 Tbsp	8 oz	1 ¼ cups	4. Add coconut and raisins. Mix for 30 seconds on medium speed, until combined.
Raisins	3 oz	½ cup	6 oz	1 cup	
					5. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray evenly spread 3 ½ cups (1 lb 15 oz) of batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					6. Bake until lightly browned: Conventional oven: 375° F for 18-20 minutes Convection oven: 350° F for 18-20 minutes
Powdered sugar	4 oz	¾ cup	8 oz	1 ½ cups	7. Glaze: In a small bowl, whisk powdered sugar, lemon juice, and water until smooth. While lemon bars are still warm, spread ¼ cup 3 Tbsp (4 oz) of glaze evenly over each pan.
Lemon juice		1 Tbsp		2 Tbsp	
Water		1 ½ tsp		1 Tbsp	

Glazed Lemon Bars

Desserts

B-06

8. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

SERVING:	YIELD:	VOLUME:
1 piece.	25 Servings: 2 lb	25 Servings: about 3 ½ cups (batter) 1 pan
	50 Servings: 4 lb	50 Servings: about 1 quart 3 cups (batter) 2 pans

Edited 2004, Edited 2007

Special Tip:

For a less tangy flavor, orange juice may be used in place of the lemon juice.

Nutrients Per Serving					
Calories	161	Saturated Fat	2.48 g	Iron	0.68 mg
Protein	1.67 g	Cholesterol	14 mg	Calcium	21 mg
Carbohydrate	24.40 g	Vitamin A	225 IU	Sodium	108 mg
Total Fat	6.64 g	Vitamin C	0.4 mg	Dietary Fiber	0.7 g

Pumpkin Pudding

Vegetable

Desserts

B-07

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk	4 oz	1 ½ cups	8 oz	2 ⅔ cups	1. Combine dry milk and water in a mixing bowl. Mix with paddle attachment for 30 seconds on low speed.
Water		1 ½ cups		3 cups	
Canned pumpkin	3 lb 4 oz	1 qt 1 ¾ cups	6 lb 8 oz	2 qt 3 ½ cups	2. Add pumpkin, eggs, sugar, salt, and cinnamon. Mix for 3 minutes on low speed until combined.
Frozen whole eggs, thawed OR Fresh large eggs	6 oz	¾ cup OR 4 each	12 oz	1 ½ cups OR 7 each	
Sugar	8 oz	1 cup	1 lb	2 cups	3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, pour 5 lb 2 oz (2 qt 1 cup) pudding. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Salt		¾ tsp		1 ½ tsp	
Ground cinnamon		1 Tbsp		2 Tbsp	
					4. Bake until knife inserted in the center comes out clean: Conventional oven: 350° F for 35-40 minutes Convection oven: 325° F for 30-35 minutes CCP: Heat to 155° F or higher for at least 15 seconds.
					5. CCP: Hold for hot service at 135° F or higher. OR CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Refrigerate until ready to serve. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

Pumpkin Pudding

Vegetable

Desserts

B-07

SERVING:

1 piece provides ¼ cup of vegetable.

YIELD:

25 Servings: 4 lb 11 oz

50 Servings: 9 lb 6 oz

VOLUME:

25 Servings: 2 quarts 1 cup (uncooked pudding)
1 pan

50 Servings: 1 gallon 2 cups (uncooked
pudding)
2 pans

Edited 2004

Nutrients Per Serving

Calories	82	Saturated Fat	0.32 g	Iron	1.04 mg
Protein	3.15 g	Cholesterol	30 mg	Calcium	79 mg
Carbohydrate	16.49 g	Vitamin A	1314 IU	Sodium	106 mg
Total Fat	0.89 g	Vitamin C	2.9 mg	Dietary Fiber	1.9 g

Vanilla Pudding

Desserts

B-08

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lowfat 1% milk		1 qt 1 cup		2 qt 2 cups	1. In a pot, bring milk, sugar, and salt to a simmer over very low heat, stirring occasionally.
Sugar	6 oz	¾ cup	12 oz	1 ½ cups	
Salt		¼ tsp		½ tsp	2. In a bowl, beat eggs until just combined.
Frozen whole eggs, thawed	4 oz	½ cup	8 oz	1 cup	
OR Fresh large eggs		OR 3 each		OR 5 each	
Cornstarch	2 oz	½ cup	4 oz	1 cup	3. Dissolve cornstarch in cold water. Add to eggs and whisk to combine.
Water, cold		½ cup		1 cup	
					4. When milk has reached a simmer, slowly add egg mixture, whisking constantly until pudding returns to a simmer, about 7 minutes. CCP: Heat to 155° F or higher for at least 15 seconds.
Vanilla		2 Tbsp		¼ cup	5. Remove pudding from heat and stir in vanilla. 6. Transfer pudding into pan (9" x 13" x 2") For 25 servings, use 1 pan. For 50 servings, use 2 pans. Continue to stir until pudding begins to cool. 7. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Refrigerate until ready to serve. Portion with No. 16 scoop (¼ cup).

SERVING:	YIELD:	VOLUME:
¼ cup (No. 16 scoop).	25 Servings: 3 lb 13 oz	25 Servings: 1 quart 2 ¼ cups
	50 Servings: 7 lb 10 oz	50 Servings: 3 quarts ½ cup

Vanilla Pudding

Desserts

B-08

Tested 2004

Nutrients Per Serving					
Calories	65	Saturated Fat	0.46 g	Iron	0.11 mg
Protein	2.18 g	Cholesterol	21 mg	Calcium	63 mg
Carbohydrate	11.38 g	Vitamin A	129 IU	Sodium	54 mg
Total Fat	0.97 g	Vitamin C	0.5 mg	Dietary Fiber	0 g

Fruit and Rice Dessert

Fruit

Desserts

B-09

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched white rice, medium grain, regular	6 oz	¾ cup	12 oz	1 ½ cups	1. Place rice and water in pan (9" x 13" x 2"). Cover with foil.
Water		1 ¾ cups		3 ½ cups	
Canned diced cling peaches, drained	3 lb 10 oz	1 qt 3 cups	7 lb 4 oz	3 qt 2 cups	2. Bake: Conventional oven: 350° F for 25 minutes Refrigerate to cool for 1 hour.
Miniature marshmallows	2 oz	1 ½ cups	4 oz	3 cups	
Powdered sugar	2 oz	½ cup	4 oz	1 cup	3. In a bowl, combine peaches, marshmallows, powdered sugar, salt, and whipped topping or yogurt. Add rice to this mixture and stir to blend.
Salt		¼ tsp		½ tsp	
Whipped topping OR Lowfat vanilla yogurt	6 oz OR 1 lb 2 oz	3 cups OR 2 cups	12 oz OR 2 lb 4 oz	1 qt 2 cups OR 1 qt	4. Spread 2 lb 11 oz (1 qt 2 ½ cups) into each pan (9" x 13" x 2"). For 25 servings, use 2 pans. For 50 servings, use 4 pans.
					5. CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours. Refrigerate until ready to serve. Portion with No. 8 scoop (½ cup).

SERVING:	YIELD:	VOLUME:
½ cup (No. 8 scoop) provides ¼ cup of fruit.	25 Servings: 5 lb 6 oz	25 Servings: 3 quarts 1 cup 2 pans
	50 Servings: 10 lb 12 oz	50 Servings: 1 gallon 2 ½ quarts 4 pans

Edited 2004

Fruit and Rice Dessert

Fruit

Desserts

B-09

Special Tip:

For variety, substitute any combination in equal volume of drained fruit, using fruit cocktail, pitted cherries, fresh grape halves, or mandarin oranges for the peaches.

Nutrients Per Serving					
Calories	81	Saturated Fat	0.02 g	Iron	0.47 mg
Protein	1.49 g	Cholesterol	0 mg	Calcium	21 mg
Carbohydrate	19.07 g	Vitamin A	387 IU	Sodium	47 mg
Total Fat	0.08 g	Vitamin C	2.4 mg	Dietary Fiber	1.5 g

Cherry Crisp

Fruit

Desserts

B-10

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	6 ¾ oz	1 ½ cups 1 Tbsp	13 ½ oz	3 cups 2 Tbsp	1. Topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, salt, and margarine or butter. Mix until crumbly. Set aside for step 8.
Rolled oats OR Rolled wheat	4 ½ oz OR 4 ½ oz	1 ¾ cups OR 1 ½ cups	9 oz OR 9 oz	3 ½ cups OR 3 cups	
Brown sugar, packed	7 ½ oz	1 cup	15 oz	2 cups	2. Filling: Drain cherries, reserving juice. For 25 servings, reserve ½ cup juice. For 50 servings, reserve 1 cup juice. Set juice aside for step 4. 3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 2 lb (1 qt 2 Tbsp) cherries. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Ground cinnamon		¼ tsp		½ tsp	
Salt		¼ tsp		½ tsp	
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Canned red cherries tart cherries, pitted, with juice.	2 lb 15 oz	1 qt 1 ½ cups (½ No. 10 can)	5 lb 14 oz	2 qt 3 cups (1 No. 10 can)	
Reserved cherry juice		½ cup		1 cup	
Sugar	5 oz	¾ cup	10 oz	1 ½ cups	
Frozen orange juice concentrate		3 Tbsp		¼ cup 2 Tbsp	4. Combine reserved cherry juice with sugar and orange juice concentrate. Heat juice mixture over medium heat for 2 minutes.
Cornstarch		3 Tbsp		¼ cup 2 Tbsp	
Water, cold		2 Tbsp		¼ cup	5. Combine cornstarch and water. Stir until smooth.
					6. Add cornstarch and water to juice mixture. Cook over medium heat, stirring constantly until thickened, 3-4 minutes. Remove from heat and stir well.
					7. Into each pan, pour 1 cup juice mixture over cherries.

Cherry Crisp

Fruit

Desserts

B-10

8. For each pan, sprinkle 1 lb 10 $\frac{3}{4}$ oz (1 qt 1 $\frac{1}{3}$ cups) topping evenly over cherries.

9. Bake until topping is browned:
 Conventional oven: 425° F for 40 minutes
 Convection oven: 350° F for 25-35 minutes

Cool. Cut each pan 5 x 5 (25 pieces).

SERVING:

1 piece provides $\frac{1}{4}$ cup of fruit.

YIELD:

25 Servings: 5 lb 1 oz

50 Servings: 10 lb 2 oz

VOLUME:

25 Servings: 1 pan

50 Servings: 2 pans

Tested 2004

Nutrients Per Serving

Calories	193	Saturated Fat	1.57 g	Iron	1.51 mg
Protein	2.20 g	Cholesterol	0 mg	Calcium	21 mg
Carbohydrate	29.72 g	Vitamin A	732 IU	Sodium	116 mg
Total Fat	7.79 g	Vitamin C	4.1 mg	Dietary Fiber	1.4 g

Oatmeal-Raisin Cookies

Ingredients	25 Servings		50 Servings		Directions	
	Weight	Measure	Weight	Measure		
Margarine or butter	4 oz	½ cup	8 oz	1 cup	1. Cream margarine or butter and sugar in mixer with a paddle attachment for 10 minutes on medium speed.	
Sugar	12 oz	1 ½ cups	1 lb 8 oz	3 cups		
Frozen whole eggs, thawed OR Fresh large eggs	4 oz	½ cup OR 3 each	8 oz	1 cup OR 5 each	2. Add eggs slowly. Mix for 1 minute on medium speed.	
Lowfat 1% milk		¼ cup		½ cup		
Canned applesauce	4 oz	½ cup	8 oz	1 cup	3. Slowly add milk and applesauce. Mix for 1 minute on medium speed. Scrape down sides of the bowl.	
Enriched all-purpose flour	6 oz	1 ¼ cups 2 Tbsp	12 oz	2 ¾ cups		
Baking soda		½ tsp		1 tsp		
Salt		½ tsp		1 tsp		
Ground cinnamon		1 tsp		2 tsp		
Ground nutmeg		½ tsp		1 tsp		
Rolled oats	10 oz	3 ¾ cups	1 lb 4 oz	1 qt 3 ½ cups		
Raisins	6 ½ oz	1 cup	13 oz	2 cups		
						4. Add the flour, baking soda, salt, cinnamon, and nutmeg. Mix for 2 minutes on low speed until blended.
					5. Add oats and raisins. Mix for 30 seconds on low speed.	
					6. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with level No. 24 scoop (2 ⅓ Tbsp) 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings, use 6 pans (1 pan will have only 5 cookies).	
					7. Bake until lightly browned: Conventional oven: 350° F for 18-20 minutes Convection oven: 325° F for 10-12 minutes	

Oatmeal-Raisin Cookies

Desserts

B-11

SERVING:	YIELD:	VOLUME:
1 cookie.	25 Servings: 3 lb ½ oz (dough)	25 Servings: about 1 quart ¼ cup (dough) 25 cookies
	50 Servings: 6 lb 1 oz (dough)	50 Servings: about 2 quarts ½ cup (dough) 50 cookies

Edited 2004

Special Tip:

For bar cookies, spread 3 lb 2 ½ oz (1 qt ¼ cup) of dough in a half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray or lined with parchment paper. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Bake for 20-25 minutes at 350° F conventional oven or 325° F convection oven. Cut each pan 5 x 5 (25 servings).

Nutrients Per Serving					
Calories	188	Saturated Fat	1.07 g	Iron	1.13 mg
Protein	3.56 g	Cholesterol	19 mg	Calcium	19 mg
Carbohydrate	33.34 g	Vitamin A	197 IU	Sodium	123 mg
Total Fat	5.04 g	Vitamin C	0.4 mg	Dietary Fiber	1.8 g

Vanilla Cream Frosting

Desserts

B-12

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter		2 Tbsp 1 ½ tsp		¼ cup 1 Tbsp	1. Cream margarine or butter and shortening in mixer for 2 minutes on medium speed until light and fluffy.
Shortening		3 Tbsp		¼ cup 2 Tbsp	
Powdered sugar, unsifted	15 oz	3 ¾ cups	1 lb 14 oz	1 qt 3 ½ cups	2. In a separate bowl, combine powdered sugar, salt, and dry milk. Slowly add to creamed mixture. Mix for 1 minute on low speed. Scrape down sides of bowl.
Salt		⅛ tsp		¼ tsp	
Instant nonfat dry milk		2 Tbsp		¼ cup	3. Add vanilla while mixing on low speed. Slowly add water to obtain a spreading consistency. Scrape down sides of bowl. Mix for 5 minutes on medium speed or until mixture is creamy and well blended. (For a thinner frosting, add additional water, 1 tsp at a time, mixing after each addition.)
Vanilla		1 ½ tsp		1 Tbsp	
Water, room temperature		3 Tbsp 1 ½ tsp		¼ cup 3 Tbsp	
					4. Spread on cooled cakes or portion with No. 50 scoop (1 Tbsp ¾ tsp).

SERVING:	YIELD:	VOLUME:
1 tablespoon ¾ teaspoon (No. 50 scoop).	25 Servings: Will cover 1 half-sheet pan (13" x 18" x 1") 50 Servings: Will cover 2 half-sheet pans (13" x 18" x 1")	25 Servings: 2 cups 50 Servings: 1 quart

Edited 2004

Vanilla Cream Frosting

Desserts

B-12

Nutrients Per Serving					
Calories	91	Saturated Fat	0.62 g	Iron	0.01 mg
Protein	0.13 g	Cholesterol	0 mg	Calcium	5 mg
Carbohydrate	17.11 g	Vitamin A	58 IU	Sodium	27 mg
Total Fat	2.69 g	Vitamin C	0 mg	Dietary Fiber	0 g

Chocolate Cream Frosting

Desserts

B-12A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter		2 Tbsp 1 ½ tsp		¼ cup 1 Tbsp	1. Cream margarine or butter and shortening in mixer for 2 minutes on medium speed until light and fluffy.
Shortening		3 Tbsp		¼ cup 2 Tbsp	
Cocoa	2 oz	⅔ cup	4 oz	1 ⅓ cups	2. In a separate bowl, combine cocoa, powdered sugar, salt, and dry milk. Slowly add to creamed mixture. Mix for 1 minute on low speed. Scrape down sides of bowl.
Powdered sugar	15 oz	3 ¾ cups	1 lb 14 oz	1 qt 3 ½ cups	
Salt		⅛ tsp		¼ tsp	3. Add vanilla while mixing on low speed. Slowly add water to obtain a spreading consistency. Scrape down sides of bowl. Mix for 5 minutes on medium speed or until mixture is creamy and well blended. (For a thinner frosting, add additional water, 1 tsp at a time, mixing after each addition.)
Instant nonfat dry milk		2 Tbsp		¼ cup	
Vanilla		1 ½ tsp		1 Tbsp	
Water, room temperature		¼ cup 1 ½ tsp		½ cup 1 Tbsp	4. Spread on cooled cakes or portion with No. 50 scoop (1 Tbsp ¾ tsp).

SERVING:	YIELD:	VOLUME:
1 tablespoon ¾ teaspoon (No. 50 scoop).	25 Servings: Will cover 1 half-sheet pan (13" x 18" x 1") 50 Servings: Will cover 2 half-sheet pans (13" x 18" x 1")	25 Servings: 2 cups 50 Servings: 1 quart

Edited 2004

Chocolate Cream Frosting

Desserts

B-12A

Nutrients Per Serving					
Calories	96	Saturated Fat	0.72 g	Iron	0.33 mg
Protein	0.58 g	Cholesterol	0 mg	Calcium	8 mg
Carbohydrate	18.35 g	Vitamin A	59 IU	Sodium	27 mg
Total Fat	3.00 g	Vitamin C	0 mg	Dietary Fiber	0.8 g

Peanut Butter Cream Frosting

Desserts

B-12B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Peanut butter	4 ¾ oz	½ cup 1 Tbsp	9 ½ oz	1 cup 2 Tbsp	1. Cream peanut butter and shortening in mixer for 2 minutes on medium speed until light and fluffy.
Shortening		3 Tbsp		¼ cup 2 Tbsp	
Powdered sugar	15 oz	3 ¾ cups	1 lb 14 oz	1 qt 3 ½ cups	2. In a separate bowl, combine powdered sugar, salt, and dry milk. Slowly add to creamed mixture. Mix for 1 minute on low speed. Scrape down sides of bowl.
Salt		⅛ tsp		¼ tsp	
Instant nonfat dry milk		2 Tbsp		¼ cup	3. Add vanilla while mixing on low speed. Slowly add water to obtain a spreading consistency. Scrape down sides of bowl. Mix for 5 minutes on medium speed or until mixture is creamy and well blended. (For a thinner frosting, add additional water, 1 tsp at a time, mixing after each addition.)
Vanilla		1 ½ tsp		1 Tbsp	
Water, room temperature		¼ cup 1 ½ tsp		½ cup 1 Tbsp	
					4. Spread on cooled cakes or portion with No. 50 scoop (1 Tbsp ¾ tsp).

SERVING:	YIELD:	VOLUME:
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1 tablespoon ¾ teaspoon (No. 50 scoop).

25 Servings: Will cover 1 half-sheet pan (13" x 18" x 1")

50 Servings: Will cover 2 half-sheet pans (13" x 18" x 1")

25 Servings: 2 cups

50 Servings: 1 quart

Edited 2004

Peanut Butter Cream Frosting

Desserts

B-12B

Nutrients Per Serving					
Calories	115	Saturated Fat	0.92 g	Iron	0.10 mg
Protein	1.57 g	Cholesterol	0 mg	Calcium	10 mg
Carbohydrate	18.38 g	Vitamin A	0 IU	Sodium	41 mg
Total Fat	4.31 g	Vitamin C	0 mg	Dietary Fiber	0.3 g

Yellow Cake

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	1. Blend flour, sugar, dry milk, baking powder, and salt in mixer for 1 minute on low speed. 2. In a separate container, combine eggs, vanilla, and water. 3. Add shortening to dry mixture. Blend for 1 minute on low speed. 4. Add ½ the liquid mixture to dry ingredients. Mix for 30 seconds on low speed. Mix for six minutes on medium speed. Add remaining liquid mixture. Mix for 30 seconds on low speed. Mix for 2 minutes on medium speed. 5. Into each half-sheet pan (13" x 18" x 1") which has been lightly coated with pan release spray and dusted with flour, pour 3 lb 7 oz (approximately 2 qt) batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans. 6. Bake until lightly browned: Conventional oven: 375° F for 30 minutes Convection oven: 325° F for 18-20 minutes 7. Cool. Add frosting, if desired (See B-12). 8. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.
Sugar	15 oz	2 cups 2 Tbsp	1 lb 14 oz	1 qt ¼ cup	
Instant nonfat dry milk		½ cup		1 cup	
Baking powder		2 Tbsp		¼ cup	
Salt		¾ tsp		1 ½ tsp	
Frozen whole eggs, thawed OR Fresh large eggs	8 oz	¾ cup 3 Tbsp OR 5 each	1 lb	1 ¾ cups 2 Tbsp OR 9 each	
Vanilla		1 ½ tsp		1 Tbsp	
Water		1 ½ cups		3 cups	
Shortening	6 ½ oz	1 cup	13 oz	2 cups	

Yellow Cake

Desserts

B-13

SERVING:

1 piece.

YIELD:

25 Servings: 1 half-sheet pan
50 Servings: 2 half-sheet pans

VOLUME:

25 Servings: 25 pieces
50 Servings: 50 pieces

Edited 2004

Nutrients Per Serving

Calories	214	Saturated Fat	2.16 g	Iron	1.05 mg
Protein	3.39 g	Cholesterol	39 mg	Calcium	83 mg
Carbohydrate	31.66 g	Vitamin A	27 IU	Sodium	195 mg
Total Fat	8.46 g	Vitamin C	0.1 mg	Dietary Fiber	0.5 g

Peach (or Pineapple) Upside-Down Cake

Desserts

B-13A

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	1. Blend flour, sugar, dry milk, baking powder, and salt in mixer for 1 minute on low speed.
Sugar	15 oz	2 cups 2 Tbsp	1 lb 14 oz	1 qt ¼ cup	
Instant nonfat dry milk		½ cup		1 cup	
Baking powder		2 Tbsp		¼ cup	
Salt		¾ tsp		1 ½ tsp	
Frozen whole eggs, thawed OR Fresh large eggs	8 oz	¾ cup 3 Tbsp OR 5 each	1 lb	1 ¾ cups 2 Tbsp OR 9 each	2. In a separate container, combine eggs, vanilla, and water.
Vanilla		1 ½ tsp		1 Tbsp	
Water		1 ½ cups		3 cups	
Shortening	6 ½ oz	1 cup	13 oz	2 cups	
					3. Add shortening to dry mixture. Blend for 1 minute on low speed.
					4. Add about ½ the liquid mixture to dry ingredients. Mix for 30 seconds on low speed. Mix for 6 minutes on medium speed. Add remaining liquid mixture. Mix for 30 seconds on low speed. Mix for 2 minutes on medium speed.
Melted margarine or butter	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	5. Into each half-sheet pan (13" x 18" x 1"), pour 3 oz (¼ cup 2 Tbsp) butter or margarine. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Brown sugar, packed	8 oz	1 cup 2 Tbsp	1 lb	2 ¼ cups	6. Sprinkle each pan evenly with 8 oz (1 cup 2 Tbsp) brown sugar. Spread drained sliced peaches (or drained crushed pineapple) over brown sugar in each pan. Pour 3 lb 7 oz (approximately 2 qt) batter into each pan.
Canned sliced peaches, drained OR Canned crushed pineapple, drained	1 lb 5 oz OR 1 lb 5 oz	2 ¼ cups 2 Tbsp OR 2 ¼ cups 2 Tbsp	2 lb 10 oz OR 2 lb 10 oz	1 qt ¾ cup OR 1 qt ¾ cup	

Peach (or Pineapple) Upside-Down Cake

Desserts

B-13A

7. Bake until lightly browned:
 Conventional oven: 375° F for 35 minutes
 Convection oven: 325° F for 25 minutes

8. Cool. For 25 servings, cut each pan 5 x 5, and serve inverted on individual dishes. Or, allow to set for 10 minutes, then invert while still warm onto another half-sheet pan (13" x 18" x 1"). Cut each pan 5 x 5 (25 pieces).

SERVING:

1 piece.

YIELD:

25 Servings: 1 half-sheet pan
50 Servings: 2 half-sheet pans

VOLUME:

25 Servings: 25 pieces
50 Servings: 50 pieces

Edited 2004

Nutrients Per Serving

Calories	281	Saturated Fat	2.71 g	Iron	1.30 mg
Protein	3.58 g	Cholesterol	39 mg	Calcium	100 mg
Carbohydrate	42.68 g	Vitamin A	351 IU	Sodium	243 mg
Total Fat	11.20 g	Vitamin C	0.9 mg	Dietary Fiber	1.0 g

Rice Pudding

Desserts

B-14

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted, cold		1 qt 2 cups		3 qt	1. Combine milk, cornstarch, sugar, salt, eggs, nutmeg (optional), and cinnamon. Stir until smooth.
Cornstarch	2 ¼ oz	½ cup	4 ½ oz	1 cup	
Sugar	5 ¼ oz	¾ cup	10 ½ oz	1 ½ cups	
Salt		½ tsp		1 tsp	
Frozen whole eggs, thawed OR Fresh large eggs	8 oz	¾ cup 3 Tbsp OR 5 each	1 lb	1 ¾ cups 2 Tbsp OR 9 each	
Ground nutmeg (optional)		¼ tsp		½ tsp	
Ground cinnamon		¼ tsp		½ tsp	
					2. Cook over medium heat, stirring frequently, for 20-30 minutes until mixture begins to thicken and starts to boil. CCP: Heat to 155° F or higher for at least 15 seconds.
Vanilla		1 Tbsp		2 Tbsp	3. Immediately turn off heat. Stir in vanilla, cooked rice, and raisins (optional).
Cooked enriched white rice (A-18)	1 lb 3 oz	3 cups	2 lb 6 oz	1 qt 2 cups	
Raisins (optional)	5 oz	1 cup	10 oz	2 cups	

Rice Pudding

Desserts

B-14

4. Pour rice mixture into serving pans (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans. Cover with plastic wrap to prevent the formation of surface film.

CCP: Hold for hot service at 135° F or higher.
OR

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours.

Refrigerate until ready to serve.

Portion with No. 16 scoop (¼ cup).

SERVING:	YIELD:	VOLUME:
¼ cup (No. 16 scoop).	25 Servings: 4 lb 10 oz	25 Servings: 1 quart 2 ½ cups
	50 Servings: 9 lb 4 oz	50 Servings: 3 quarts ½ cup

Edited 2004

Special Tip:
If desired, sprinkle with ground cinnamon.

Nutrients Per Serving					
Calories	95	Saturated Fat	0.32 g	Iron	0.51 mg
Protein	3.57 g	Cholesterol	40 mg	Calcium	73 mg
Carbohydrate	17.68 g	Vitamin A	96 IU	Sodium	112 mg
Total Fat	1.00 g	Vitamin C	0.3 mg	Dietary Fiber	0.1 g

Brownies

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Vegetable oil		¼ cup 2 Tbsp		¾ cup	1. Cream oil, sugar, salt, vanilla, and applesauce in a mixer using paddle attachment for 5 minutes on medium speed. Scrape down sides of bowl.
Sugar	13 oz	1 ¾ cups 2 Tbsp	1 lb 10 oz	3 ¾ cups	
Salt		¾ tsp		1 ½ tsp	2. Add egg whites and beat for 1 minute on medium speed. Scrape down sides of bowl.
Vanilla		¾ tsp		1 ½ tsp	
Canned applesauce	10 oz	1 ¼ cups	1 lb 4 oz	2 ½ cups	
Frozen egg whites, thawed OR Fresh large egg whites	6 oz	¾ cup OR 5 each	12 oz	1 ½ cups OR 10 each	3. In a separate bowl, combine flour, cocoa, and baking powder.
Enriched all-purpose flour	7 ½ oz	1 ¾ cups	15 oz	3 ½ cups	
Cocoa	3 oz	¾ cup	6 oz	1 ½ cups 2 Tbsp	4. Add dry ingredients to egg mixture. Mix for 30 seconds on low speed, then for 1 minute on medium speed. Scrape down sides of bowl. Batter will be very thick.
Baking powder		1 ½ tsp		1 Tbsp	
					5. Spread 2 lb 9 oz (1 qt ¾ cup) batter into each pan (9" x 13" x 2") which has been lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
Chopped walnuts (optional)	2 oz	½ cup	4 oz	1 cup	6. Sprinkle nuts (optional) over batter.
					7. Bake until set, but still moist in the center. Conventional oven: 350° F for 20-30 minutes Convection oven: 300° F for 18-25 minutes
					8. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

Brownies

Desserts

B-15

SERVING:

1 piece.

YIELD:

25 Servings: 2 lb 8 oz

50 Servings: 5 lb

VOLUME:

25 Servings: 25 pieces
1 pan

50 Servings: 50 pieces
2 pans

Edited 2004

Special Tip: Brownies may be sprinkled with powdered sugar or iced with Brownie Icing (B-21).

Nutrients Per Serving

Calories	144	Saturated Fat	0.96 g	Iron	1.04 mg
Protein	2.42 g	Cholesterol	29 mg	Calcium	26 mg
Carbohydrate	25.48 g	Vitamin A	45 IU	Sodium	109 mg
Total Fat	4.52 g	Vitamin C	0.2 mg	Dietary Fiber	1.5 g

Cherry Cobbler

Fruit

Desserts

B-16

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	7 oz	1 $\frac{3}{8}$ cups	14 oz	3 $\frac{1}{8}$ cups	1. Pastry dough: Combine flour and salt. Mix in shortening until size of small peas.
Salt		$\frac{1}{4}$ tsp		$\frac{1}{2}$ tsp	
Shortening	3 $\frac{1}{2}$ oz	$\frac{1}{2}$ cup	7 oz	1 cup	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 8.
Water, cold		$\frac{1}{4}$ cup		$\frac{1}{2}$ cup	
All of reserved cherry juice (from draining cherries) plus water, cold, as needed		1 $\frac{3}{4}$ cups		3 $\frac{1}{2}$ cups	3. Filling: For 24 servings, add enough cold water to cherry juice to make 1 $\frac{3}{4}$ cups liquid mixture. For 48 servings, add enough cold water to cherry juice to make 3 $\frac{1}{2}$ cups liquid mixture.
Cornstarch	2 $\frac{1}{2}$ oz	$\frac{1}{2}$ cup 2 Tbsp	5 oz	1 $\frac{1}{4}$ cups	4. Mix cornstarch with about $\frac{1}{4}$ of the liquid mixture.
Sugar	9 oz	1 $\frac{1}{8}$ cups	1 lb 2 oz	2 $\frac{2}{3}$ cups	5. Bring remaining liquid mixture to boil. Add the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after step 6.
Canned red tart cherries, pitted, drained	2 lb 3 oz	1 qt $\frac{1}{2}$ cup ($\frac{1}{2}$ No. 10 can)	4 lb 6 oz	2 qt 1 cup (1 No. 10 can)	6. Remove from heat. Add cherries from step 3 to thickened mixture. Stir lightly. Do not break up fruit.
					7. Pour 1 qt 2 $\frac{1}{2}$ cups thickened cherry mixture into each pan (9" x 13" x 2"). For 24 servings, use 1 pan. For 48 servings, use 2 pans. Set aside.
					8. On a lightly floured surface, roll out about 14 $\frac{1}{2}$ oz of pastry dough into rectangle (about 9" x 13") for each pan.
					9. Cover cherries with pastry. Cut dough 4 x 6 (24 pieces).
					10. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 45 minutes Convection oven: 375° F for 30 minutes
					11. Cut each pan 4 x 6 (24 pieces). Portion is 1 piece.

Cherry Cobbler

Fruit

Desserts

B-16

SERVING:	YIELD:	VOLUME:
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1 piece provides ¼ cup of fruit.

24 Servings: 4 lb 12 oz
(unbaked)

48 Servings: 9 lb 8 oz
(unbaked)

24 Servings: 1 pan

48 Servings: 2 pans

Tested 2004

Nutrients Per Serving					
Calories	140	Saturated Fat	1.06 g	Iron	1.21 mg
Protein	1.32 g	Cholesterol	0 mg	Calcium	8 mg
Carbohydrate	24.91 g	Vitamin A	445 IU	Sodium	28 mg
Total Fat	4.28 g	Vitamin C	1.2 mg	Dietary Fiber	0.9 g

Apple Cobbler

Fruit

Desserts

B-17

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	7 oz	1 $\frac{3}{8}$ cups	14 oz	3 $\frac{1}{8}$ cups	1. Pastry dough: Combine flour and salt. Mix in shortening until size of small peas.
Salt		$\frac{1}{4}$ tsp		$\frac{1}{2}$ tsp	
Shortening	3 $\frac{1}{2}$ oz	$\frac{1}{2}$ cup	7 oz	1 cup	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 9.
Water, cold		$\frac{1}{4}$ cup		$\frac{1}{2}$ cup	
All of reserved apple juice (from draining apples) plus water, cold, as needed		2 cups		1 qt	3. Filling: For 24 servings, add enough cold water to apple juice (from draining apples) to make 2 cups liquid mixture. For 48 servings, add enough cold water to apple juice to make 1 qt liquid mixture.
Cornstarch	1 oz	$\frac{1}{4}$ cup	2 oz	$\frac{1}{2}$ cup	4. Mix cornstarch with about $\frac{1}{4}$ of the liquid mixture.
Sugar	6 oz	$\frac{3}{4}$ cup 2 Tbsp	12 oz	1 $\frac{3}{4}$ cups	5. Bring remaining liquid mixture to boil. Add about half of the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after steps 6 and 7.
Ground cinnamon		1 tsp		2 tsp	6. Remove from heat. Blend in remaining sugar, cinnamon and nutmeg (optional).
Ground nutmeg (optional)		$\frac{1}{2}$ tsp		1 tsp	
Canned unsweetened sliced apples, solid pack drained	2 lb 7 oz	1 qt 1 $\frac{1}{2}$ cups ($\frac{1}{2}$ No. 10 can)	4 lb 14 oz	2 qt 3 cups (1 No. 10 can)	7. Add apples to thickened mixture. Stir lightly.
					8. Pour 1 qt 2 $\frac{1}{2}$ cups thickened apple mixture into each pan (9" x 13" x 2"). For 24 servings, use 1 pan. For 48 servings, use 2 pans. Set aside.
					9. On a lightly floured surface, roll out about 14 $\frac{1}{2}$ oz of pastry dough into rectangle (about 9" x 13") for each pan.
					10. Cover apples with pastry. Cut dough 4 x 6 (24 pieces).

Apple Cobbler

Fruit

Desserts

B-17

11. Bake until pastry is brown and filling is bubbly:
 Conventional oven: 425° F for 45 minutes
 Convection oven: 375° F for 30 minutes

12. Cut each pan 4 x 6 (24 pieces). Portion is 1 piece.

SERVING:

1 piece provides ¼ cup of fruit.

YIELD:

24 Servings: 4 lb 9 oz (unbaked)
48 Servings: 9 lb 2 oz (unbaked)

VOLUME:

24 Servings: 1 pan
48 Servings: 2 pans

Tested 2004

Nutrients Per Serving

Calories	131	Saturated Fat	1.08 g	Iron	.55 mg
Protein	1.05 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	22.90 g	Vitamin A	27 IU	Sodium	25 mg
Total Fat	4.46 g	Vitamin C	0.1 mg	Dietary Fiber	1.7 g

Peach Cobbler

Fruit

Desserts

B-18

Ingredients	24 Servings		48 servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	7 oz	1 $\frac{3}{8}$ cups	14 oz	3 $\frac{3}{8}$ cups	1. Pastry dough: Combine flour and salt. Mix in shortening until size of small peas.
Salt		$\frac{1}{4}$ tsp		$\frac{1}{2}$ tsp	
Shortening	3 $\frac{1}{2}$ oz	$\frac{1}{2}$ cup	7 oz	1 cup	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 8.
Water, cold		$\frac{1}{4}$ cup		$\frac{1}{2}$ cup	
All of reserved peach liquid (from draining peaches) plus water, cold, as needed		1 $\frac{3}{4}$ cups		3 $\frac{1}{2}$ cups	3. Filling: For 24 servings, add enough cold water to peach syrup to make 1 $\frac{3}{4}$ cups liquid mixture. For 48 servings, add enough cold water to peach syrup to make 3 $\frac{1}{2}$ cups liquid mixture.
Cornstarch	2 oz	$\frac{1}{2}$ cup	4 oz	1 cup	4. Mix cornstarch with about $\frac{1}{4}$ of the liquid mixture.
Sugar	3 $\frac{1}{2}$ oz	$\frac{1}{2}$ cup	7 oz	1 cup	5. Bring remaining liquid mixture to boil. Add the sugar. Gradually add cornstarch mixture to boiling liquid. Cook, stirring constantly, until thickened. Mixture will be very thick, but will thin after step 6.
Canned diced cling peaches, drained	2 lb 7 oz	1 qt $\frac{3}{8}$ cup ($\frac{1}{2}$ No. 10 can)	4 lb 14 oz	2 qt $\frac{3}{4}$ cup (1 No. 10 can)	6. Remove from heat. Add peaches to thickened mixture. Stir lightly. Do not break up fruit.
					7. Pour 1 qt 2 $\frac{1}{2}$ cups thickened peach mixture into each pan (9" x 13" x 2"). For 24 servings, use 1 pan. For 48 servings, use 2 pans. Set aside.
					8. On a lightly floured surface, roll out about 14 $\frac{1}{2}$ oz of pastry dough into rectangle (about 9" x 13") for each pan.
					9. Cover peaches with pastry. Cut dough 4 x 6 (24 pieces).
					10. Bake until pastry is brown and filling is bubbly: Conventional oven: 425° F for 45 minutes Convection oven: 375° F for 30 minutes
					11. Cut each pan 4 x 6 (24 pieces). Portion is 1 piece.

Peach Cobbler

Fruit

Desserts

B-18

SERVING:

1 piece provides ¼ cup of fruit.

YIELD:

24 Servings: 5 lb 7 oz
(unbaked)
48 Servings: 10 lb 14 oz
(unbaked)

VOLUME:

24 Servings: 1 pan
48 Servings: 2 pans

Tested 2004

Nutrients Per Serving

Calories	127	Saturated Fat	1.05 g	Iron	0.63 mg
Protein	1.15 g	Cholesterol	0 mg	Calcium	3 mg
Carbohydrate	22.05 g	Vitamin A	230 IU	Sodium	28 mg
Total Fat	4.24 g	Vitamin C	1.5 mg	Dietary Fiber	1.1 g

Apple Crisp

Fruit

Desserts

B-19

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	6 ¾ oz	1 ½ cups 1 Tbsp	13 ½ oz	3 cups 2 Tbsp	1. Topping: Combine flour, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and margarine or butter. Mix until crumbly. Set aside for step 6.
Rolled oats OR Rolled wheat	4 ½ oz	1 ¾ cups OR 1 ½ cups	9 oz	3 ½ cups OR 3 cups	
Brown sugar, packed	7 ½ oz	1 cup	15 oz	2 cups	2. Filling: Drain apples, reserving juice. Add enough water to juice to make ¾ cup for 25 servings, and 1 ½ cups for 50 servings. Reserve for step 5. 3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 2 lb 14 oz (1 qt 3 cups) apples. For 25 servings, use 1 pan. For 50 servings use 2 pans.
Ground cinnamon		2 ¼ tsp		1 Tbsp 1 ½ tsp	
Ground nutmeg (optional)		2 ¼ tsp		1 Tbsp 1 ½ tsp	
Salt		¼ tsp		½ tsp	
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Canned unsweetened sliced apples, solid pack, with juice	3 lb 2 oz	3 qt 1 cup (½ No. 10 can)	6 lb 4 oz	1 gal 2 ½ qt (1 No. 10 can)	
Water, as needed					
Sugar	5 oz	¾ cup	10 oz	1 ½ cups	
Ground cinnamon		¾ tsp		1 ½ tsp	4. Over apples in each pan, sprinkle 5 oz (¾ cup) sugar, ¾ tsp cinnamon, and 2 Tbsp lemon juice. Stir to combine. 5. For each pan, pour ¾ cup liquid over apples.
Lemon juice		2 Tbsp		¼ cup	
					6. Sprinkle approximately 1 lb 11 oz (1 qt 1 cup) topping from step 1 evenly over apples in each pan.
					7. Bake until topping is browned and crisp: Conventional oven: 425° F for 35-45 minutes Convection oven: 350° F for 25-35 minutes
					8. Cool. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

Apple Crisp

Fruit

Desserts

B-19

SERVING:

1 piece provides ¼ cup of fruit.

YIELD:

25 Servings: 5 lb 12 oz (uncooked)

50 Servings: 11 lb 8 oz (uncooked)

VOLUME:

25 Servings: 1 pan

50 Servings: 2 pans

Edited 2004

Nutrients Per Serving

Calories	196	Saturated Fat	1.55 g	Iron	0.98 mg
Protein	1.75 g	Cholesterol	0 mg	Calcium	17 mg
Carbohydrate	29.10 g	Vitamin A	325 IU	Sodium	119 mg
Total Fat	7.74 g	Vitamin C	0.4 mg	Dietary Fiber	0.9 g

Applesauce Cake

Desserts

B-20

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	15 oz	3 ½ cups	1 lb 14 oz	1 qt 3 cups	1. In a mixer, blend flour, sugar, dry milk, baking powder, salt, cloves, and cinnamon for 1 minute on low speed.
Sugar	14 oz	2 cups	1 lb 12 oz	1 qt	
Instant nonfat dry milk		½ cup		1 cup	
Baking powder		2 Tbsp		¼ cup	
Salt		¾ tsp		1 ½ tsp	
Ground cloves		¾ tsp		1 ½ tsp	
Ground cinnamon		1 ½ tsp		1 Tbsp	
Frozen whole eggs, thawed OR Fresh large eggs	8 oz	¾ cup 3 Tbsp OR 5 each	1 lb	1 ¾ cups 2 Tbsp OR 9 each	
Vanilla		1 ½ tsp		1 Tbsp	
Water		2 Tbsp		¼ cup	
Shortening	6 ½ oz	1 cup	13 oz	2 cups	
Canned applesauce	13 ½ oz	1 ½ cups	1 lb 11 oz	3 cups	3. Add shortening and liquid mixture to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed.
†Raisins, plumped (optional)	8 oz	1 ¼ cups	1 lb	2 ½ cups	
Chopped walnuts (optional)	4 oz	¾ cup 3 Tbsp	8 oz	1 ¾ cups 2 Tbsp	4. Add applesauce. Blend for 30 seconds on low speed. Beat for 3 minutes on medium speed. Add raisins (optional) and nuts (optional). Blend for 1 minute on low speed.
					5. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray and dusted with flour, pour 3 lb 12 oz (1 qt 3 ½ cups) batter. For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					6. Bake until lightly browned: Conventional oven: 375° F for 35 minutes Convection oven: 325° F for 25 minutes

Applesauce Cake

Desserts

B-20

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| | 7. Cool. If desired, dust lightly with powdered sugar. |
| | 8. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece. |

SERVING:	YIELD:	VOLUME:
1 piece.	25 Servings: 3 lb 12 oz (batter)	25 Servings: 1 pan
	50 Servings: 7 lb 8 oz (batter)	50 Servings: 2 pans

Edited 2004

†To plump raisins, cover fruit with boiling water. Soak 2-5 minutes. DO NOT OVERSOAK. Drain well before using.

Nutrients Per Serving					
Calories	220	Saturated Fat	2.17 g	Iron	1.17 mg
Protein	3.40 g	Cholesterol	39 mg	Calcium	92 mg
Carbohydrate	33.16 g	Vitamin A	92 IU	Sodium	207 mg
Total Fat	8.50 g	Vitamin C	0.4 mg	Dietary Fiber	0.7 g

Brownie Icing

Desserts

B-21

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Powdered sugar	8 oz	1 ¾ cups	1 lb	3 ½ cups	1. Beat all ingredients on low speed for 5 minutes or until smooth.
Cocoa		¼ cup 2 Tbsp	3 oz	¾ cup	
Margarine or butter		3 Tbsp	3 oz	¼ cup 2 Tbsp	
Lowfat 1% milk		¼ cup		½ cup	
Vanilla		1 Tbsp		2 Tbsp	

SERVING:

1 tablespoon.

YIELD:

25 Servings: 13 oz
covers 1 pan (9" x 13")
50 Servings: 1 lb 10 oz
covers 2 pans (9" x 13")

VOLUME:

25 Servings: 1 ½ cups 1 Tablespoon
50 Servings: 3 ½ cups

Edited 2004

Nutrients Per Serving

Calories	54	Saturated Fat	0.43 g	Iron	0.24 mg
Protein	0.43 g	Cholesterol	0 mg	Calcium	6 mg
Carbohydrate	10.15 g	Vitamin A	66 IU	Sodium	18 mg
Total Fat	1.64 g	Vitamin C	0 mg	Dietary Fiber	0.6 g

Top Pastry Crust

Desserts

B-22

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb 2 oz	1 qt 2 Tbsp	2 lb 4 oz	2 qt ¼ cup	1. Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 tsp		2 tsp	
Shortening	10 oz	1 ½ cups	1 lb 4 oz	3 cups	2. Add water and mix just until dry ingredients are moistened.
Water, cold		¾ cup		1 ⅓ cups	
					3. Roll out pastry dough into rectangle (about 9" x 13") on lightly floured surface. Use about 1 lb 1 ½ oz dough for each pan (9" x 13"). For 24 servings, use 2 pans. For 48 servings, use 4 pans.
					4. Place pastry crust over desired filling, such as for fruit pie and cobbler filling. Bake as directed in filling recipe.
					5. Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 1 ¼ slices of bread.	24 Servings: 2 lb 3 oz (dough)	24 Servings: 2 pans, 9" x 13"
	48 Servings: 4 lb 6 oz (dough)	48 Servings: 4 pans, 9" x 13"

Tested 2004

Special Tip: 2 pans will yield 3, 9" single top pie crusts.

Top Pastry Crust

Desserts

B-22

Nutrients Per Serving					
Calories	182	Saturated Fat	2.99 g	Iron	0.99 mg
Protein	2.20 g	Cholesterol	0 mg	Calcium	3 mg
Carbohydrate	16.23 g	Vitamin A	0 IU	Sodium	98 mg
Total Fat	12.02 g	Vitamin C	0 mg	Dietary Fiber	0.6 g

Bottom Pastry Crust

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	1. Combine flour and salt. Mix in shortening until size of small peas.
Salt		¾ tsp		1 ½ tsp	
Shortening	7 ½ oz	1 cup 2 Tbsp	15 oz	2 ¼ cups	2. Add water and mix just until dry ingredients are moistened.
Water, cold		½ cup 2 Tbsp		1 ¼ cups	
					3. Roll out pastry dough into rectangle (about 14" x 19") on lightly floured surface. Use about 1 lb 11 oz dough for each half-sheet pan (13" x 18"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.
					4. Add desired filling, such as fruit or custard. Bake as directed in filling recipe.
					Prebaked crust: Prick crust well. Bake for 15 minutes at 400° F or until light brown. Cool. Add desired filling, such as chiffon or cooked filling.
					5. Cut each half-sheet pan 5 x 5 (25 pieces). Portion is 1 piece.

SERVING:	YIELD:	VOLUME:
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1 piece provides the equivalent of 1 slice of bread.

25 Servings: 1 lb 11 oz (dough)

25 Servings: 1 half-sheet pan, 13" x 18"

50 Servings: 3 lb 6 oz (dough)

50 Servings: 2 half-sheet pans, 13" x 18"

Tested 2004

Special Tip: 1 half sheet pan will yield 2, 9 " single bottom pie crusts.

Bottom Pastry Crust

Desserts

B-23

Nutrients Per Serving					
Calories	133	Saturated Fat	2.15 g	Iron	0.74 mg
Protein	1.64 g	Cholesterol	0 mg	Calcium	3 mg
Carbohydrate	12.11 g	Vitamin A	0 IU	Sodium	70 mg
Total Fat	8.66 g	Vitamin C	0 mg	Dietary Fiber	0.4 g