

San Marcos CISD

Recipe Sizing Report

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Sep 29, 2023

001021 - Pink Party Cake : SMCISD	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 25 Size of Portion: 1 EACH		Y - Egg	N - Milk N - Peanut N - Tree Nut N - Fish N - Shellfish N - Soy N - Wheat	

Ingredients	Measures	Instructions
903486 SUGAR, GRANULATED, IMPERIAL..... 903717 OIL, SALAD, CITATION..... 902334 VANILLA IMATATION FLAVOR - DURKEE..... 903435 EGGS,PASTEURIZED,WHOLER,FROZEN,USDA FOOD.... 902271 FLOUR, ALL PURPOSE - GOLD MEDAL..... 902363 DRY MILK, INSTANT, NONFAT, RAMSEN..... 902339 BAKING POWDER - CLABBER..... 902337 SALT, EVAPORATED IODIZED - UNITEDSALT..... 902341 CORN, STARCH, EDIBLE - ARGO*..... 903384 WATER,COLD..... 902335 RED FOOD COLOR - DURKEE.....	1 3/4 cups + 2 Tbsp 1/2 cup 2 5/8 tsp 1/2 cup + 2 Tbsp 15 ozs 3 Tbsp 1 1/2 Tbsp 1 tsp 1 1/4 ozs 1 1/3 cups + 1 1/2 Tbsp 1/8 tsp	1. Mix sugar, oil and vanilla in mixer on medium speed for approximately 5 minutes until well mixed and creamed together. 2. Add eggs to sugar mixture and mix at medium speed for approximately 5 minutes until well mixed. 3. Mix all the dry ingredients together. Begin adding dry ingredients and water, equal amounts of each until all dry ingredients and water have been added. Continue mixing until it is the appropriate smoothness and texture. 4. Add 1/2 teaspoons red food color, mix until food color is evenly mixed into mix. (More or less food color may be required, you can always add more but you can't remove an excess put in so be careful with this.) Portion cake mix evenly into 1 1/2 greased sheep pans. 5. Bake at 340° F for 20 to 25 minutes until done. Make sure you turn the sheep pans once during cooking to ensure even doneness.
903602 SUGAR,POWDERED..... 902359 OLEO, MARGARINE, PRINTS NTF - VENTURA..... 903383 WATER,BOILING..... 902334 VANILLA IMATATION FLAVOR - DURKEE..... 902335 RED FOOD COLOR - DURKEE.....	1 qt 2 ozs 3 Tbsp 1 Tbsp 1 1/4 DROPS	Icing: Whip oleo in mixer add vanilla then powdered sugar, after this is mixed slowly add water to achieve desired consistency. 6. Ice with icing when cakes have cooled down. 7. Cut 70 per pan and serve.Managers,

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*Nutrients are based upon 1 Portion Size (1 EACH)

Calories	208	kcal	Cholesterol	25	mg	Sugars	20.6	g	Calcium	55.70	mg	29.65%	Calories from Total Fat
Total Fat	6.85	g	Sodium	222	mg	Protein	2.99	g	Iron	0.78	mg	5.70%	Calories from Saturated Fat
Saturated Fat	1.32	g	Carbohydrates	34.88	g	Vitamin A	111.3	IU	Water ¹	15.66	g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00*	g	Dietary Fiber	0.57	g	Vitamin C	0.0	mg	Ash ¹	0.02	g	67.13%	Calories from Carbohydrates
												5.76%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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