

SweetWARE

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Chocolate Cake, Finished

10 cakes

Chocolate Cake, Frosting

26 lbs

Ingredients

Baking Chocolate, Unsweetened, Squares	5.2	lbs
Milk, Canned, Evaporated, With Added Vitamin D And Without Added Vitamin A	11.7	lbs
Sugars, Granulated	2.6	lbs
Sugars, Powdered	6.5	lbs
Total Ingredient Weight	26	lbs

Instructions

Melt the chocolate over low heat. Add milk and sugar alternately, mixing until smooth and creamy.

Preparation Yield	100.0%
Processing Yield	100.0%
Finishing Yield	100.0%

4 Ingredients

Chocolate Cake, Baked

30 layers

Ingredients

Sugars, Granulated	7.81	lbs
Flour, Gold Medal, 16000-53381, General Mills	7.81	lbs
Butter, Without Salt	6.25	lbs
Cocoa, Dry Powder, Unsweetened	15	oz
Leavening Agents, Baking Soda	6.25	oz
Egg, Whole, Raw, Fresh	3.12	eggs
Beverages, Water, Tap, Municipal	3.12	lbs
Salt, Table	1.25	oz
Total Ingredient Weight	26.58	lbs

Instructions

Preheat oven to 350 degrees. Prepare 96 9-in. round baking pans.

In the large mixing bowl, cream butter and brown sugar until light and fluffy. Add eggs beating well. Beat in vanilla.

In another bowl, whisk flour, cocoa, baking soda and salt. Add to creamed mixture alternately with sour cream, beating well after each addition. Stir in water until blended.

Transfer to prepared pans. Bake 30 - 35 minutes. Cool in pans 10 minutes. Remove to wire racks to cool completely.

Preparation Yield	100.0%
Processing Yield	90.3%
Finishing Yield	100.0%

8 Ingredients

Chocolate Cake, Finished

10 cakes

Ingredients

Chocolate Cake, Baked	30	layers
Chocolate Cake, Frosting	26	lbs
Total Ingredient Weight	50	lbs

Instructions

Preparation Yield	100.0%
Processing Yield	100.0%
Finishing Yield	100.0%

2 Ingredients