

# SweetWARE

## Summary Recipe/Formula Report

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### Chocolate Cake, Finished

10 cakes

#### Ingredients

Baking Chocolate, Unsweetened, Squares	5.2 lbs
Beverages, Water, Tap, Municipal	3.12 lbs
Butter, Without Salt	6.25 lbs
Cocoa, Dry Powder, Unsweetened	15 oz
Egg, Whole, Raw, Fresh	3.12 eggs
Flour, Gold Medal, 16000-53381, General Mills	7.81 lbs
Leavening Agents, Baking Soda	6.25 oz
Milk, Canned, Evaporated, With Added Vitamin D And Without Added Vitamin A	11.7 lbs
Salt, Table	1.25 oz
Sugars, Granulated	10.41 lbs
Sugars, Powdered	6.5 lbs
<b>Total Ingredient Weight</b>	<b>52.58 lbs</b>

11 Ingredients

#### Instructions

##### Chocolate Cake, Baked

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%

##### Chocolate Cake, Frosting

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%

##### Chocolate Cake, Finished

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