

# Apple Cake - 50 portions - 2 - 2" hotel pans



## General Information

Recipe #	Category	Source
1817195	Breakfast Entree	Local

## Ingredients

Name	Quantity	+	Quantity 2
Apples, Granny Smith, raw, with skin [110543]	3 lbs.		
Sugar, Granulated, 25#, C&H Sugar, 404831	2 lbs.		
Oil, vegetable	1 pt.		
Eggs, Liquid, Whole, Frozen, 12/2#, USDA, 110845	1 pt.		
Vanilla extract	2 tbsp.		
Whole Wheat Flour, WA Local, Cascade Milling	2 lbs., 8 oz.		
Baking Soda, USF # 6480262	2 tbsp.		
Spices, cinnamon, ground	2 tbsp.		
Salt, Kosher, Fine Ground, 12/3#, Monarch 169468	2 tbsp.		

## Preparation Instructions

Preheat the oven to 325°F.

In a mixing bowl, combine the first five ingredients and stir with a spatula to blend thoroughly. In a separate bowl, whisk together the dry ingredients and spices. Add the dry mixture to the wet mixture and stir with a spatula until fully combined.

Split the batter and pour into a 2-inch full-sized hotel pan prepared with butter or non-stick spray.

Bake for 45 to 50 minutes, or until a skewer inserted in the center comes out clean. A probe thermometer should register between 195°F and 205°F in the center.

Allow the cake to cool completely before covering.

*Tip: Use a low fan speed if baking in a convection oven for even results.*

*Note: This cake's texture and flavor improve over time. For best results, bake a day ahead, keep covered, and serve on day two or three.*

*Portioning: Score a half-sized hotel pan 5 x 5 to yield 25 even servings.*

## Apple Cake

Serving Size	Yield
1 slice	50.00
Cost Per Serving	
\$0.04	

## Nutrition Facts

Serving Size 1 slice (89 gm)		
Amount Per Serving		
Calories	259.652	
% Daily Value*		
Total Fat	11.272 gm	17.341 %
Saturated Fat	2.402 gm	12.008 %
Trans Fat	0.059 gm	
Cholesterol	46.080 mg	15.36 %
Sodium	422.983 mg	17.624 %
Total Carbohydrate	37.694 gm	12.565 %
Dietary Fiber	4.168 gm	16.671 %
Total Sugars	21.454 gm	
Includes 18.126 * gm of Added Sugars		
Protein	4.652 gm	9.305 %
Vitamin A, N/A* mcg RAE		
Vitamin C	1.269* mg	2.115 %
Vitamin		

Dates

Last Updated	Created
06-30-2025	06-19-2025

Calcium	14.377* mg	1.438%
Iron	0.718* mg	3.987%
Potassium	122.910* mg	26.15%

Saturated Fat % of Calories 8.325 %

\* Indicates missing Nutrient Information.  
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	0.25 oz
Whole Grain-Rich	1.25 oz
Fruits	0.125 cups

Allergens

Eggs  
Wheat

Added Sugar

Limitations ⓘ

Not applicable.

Vendors

C&H/Domino Sugar 🇺🇸  
USDA Foods in Schools 🇺🇸  
US Foods 🇺🇸

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