

ISD #347

000758 - CARROT CAKE : USDA C-05 F2S	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 50 Size of Portion: SERVINGS Alternate Recipe Name: Carrot Cake Featuring Local Carrots				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions						
020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED... 019335 SUGARS,GRANULATED..... 018371 LEAVENING AGENTS,BAKING PDR,LOW-SODIUM..... 002047 SALT,TABLE..... 002010 CINNAMON,GROUND..... 002011 CLOVES,GROUND..... 001155 MILK,DRY,NONFAT,INST,WO/ VIT A.....	1 lb + 14 ozs 1 lb + 11 1/2 ozs 3 Tbsp + 2 tsp 1/2 Tbsp 1/2 Tbsp 1 tsp 2 1/2 ozs	1. Blend flour, sugar, baking powder, salt, cinnamon, cloves, nutmeg (optional), and dry milk in mixer for 1 minute on low speed.						
001123 EGG,WHOLE,RAW,FRESH..... 004318 OIL,VEG,TYPE B-COMMOD..... 011124 CARROTS,RAW..... 990184 PNAPPL,CND,LT SYRUP,CRUSHED,DRND.....	9 large 2 cups 2 qts + 3/4 CUP (grated) 1/4 #10 CAN, drained	2. Add eggs and oil to dry ingredients. Blend for 30 seconds on low speed. Beat for 6 minutes on medium speed. 3. Add carrots and pineapple. Blend for 30 seconds on low speed. Beat for 2 minutes on medium speed.						
		4. Pour 8 lb 12 oz (approximately 1 gal) batter into each sheet pan (18" x 26" x 1") which has been lightly coated with pan release spray and dusted with flour. For 50 servings, use 1 pan. For 100 servings, use 2 pans. 5. Bake until lightly browned: Conventional oven: 350° F for 35-45 minutes Convection oven: 300° F for 30-40 minutes 6. Cool. If desired, frost or lightly dust with powdered sugar. 7. Cut each pan 5 x 10 (50 pieces per pan).						
		Food as Purchased						
		<table style="margin: auto;"> <tr> <td></td> <td style="text-align: center;">50 Servings</td> <td style="text-align: center;">100 Servings</td> </tr> <tr> <td>Carrots</td> <td style="text-align: center;">2 lb 5 oz</td> <td style="text-align: center;">4 lb 10 oz</td> </tr> </table>		50 Servings	100 Servings	Carrots	2 lb 5 oz	4 lb 10 oz
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		Special Tip						
		<p>For 50 servings, use 4 ½ oz (1 ½ cup) dried whole eggs and 1 ½ cup water in place of eggs.</p> <p>For 100 servings, use 9 oz (3 cups) dried whole eggs and 3 cups water in place of eggs.</p>						

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Recipe Sizing Report

		<p>Serving</p> <p>1 piece provides ? cup of vegetable and fruit.</p> <p>For Enhanced Meal Pattern only: 1 piece also provides 1 serving of grains/breads.</p>
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Calories..... 232	Iron..... 1.16 mg	Protein..... 3.62 g	Protein..... 6.24%
Cholesterol.. 38 mg	Calcium.... 81.65 mg	Carbohydrates 33.25 g	Carbohydrates. 57.29%
Sodium..... 106 mg	Vitamin A..3283.1 IU	Total Fat.... 9.87 g	Total Fat..... 38.26%
Dietary Fiber 1.20 g	Vitamin A..3283.1 RE	Saturated Fat 1.54 g	Saturated Fat. 5.97%
	Vitamin C.. 2.0 mg	Trans Fat.... 0.00* g	Trans Fat..... 0.00%

* - Denotes Missing Nutrient Values