# Easy White Cake (DOD)

### A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

**Servings: 100 servings 24 servings( 9X13 cake)**

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| **Ingredients** | **Measure** | **Measure** |
| **All-purpose flour** | 8 cups | 2 cups |
| Baking powder | 4 tbsp | 1 tbsp. |
| Baking soda | 1 ½ tsp | ½ tsp. |
| SaltsLT | 4 tsp | 1 tsp. |
| Water | 4 cups | 1 cup |
| Salad oil | 2 cups | ½ cup |
| Sugar, granulated | 6 cups |  1 ½ cup cups cupscups tspTsp. |
| Sweetened applesauce | 2 cups | ½ cup |
| Vanilla | 4 tsp | 1 tsp. |
|  |  |  |
| COOKING SPRAY,NONSTICK | 2 oz |  |

## Preparation:

Sift together flour, sugar, baking soda, and salt into mixer bowl.

Combine salad oil, vinegar and vanilla; add to dry ingredients while mixing at low speed 2 minutes.

Gradually add water while mixing at low speed 1 minute; scrape down bowl.

Mix at medium speed 2 minutes or until ingredients are well blended.

Lightly spray a sheet cake pan with non-stick cooking spray. Pour batter into the sprayed sheet pan.

Using a convection oven, bake at 325 F. for 20-25 minutes or until done on low fan, open vent. Cool; frost if desired.