

Easy Chocolate Cake

G-011-00

Desserts (Cakes and Frostings)

Color Code: Red

Sodium: Moderate

Yield: 108 Portions

Each Portion: 1 piece (2-¾ oz)

Pan Size and Number: 18 x 26-inch Sheet Pans (2)

Temperature: 325°F (163°C)

Time: 20 - 22 min.

INGREDIENTS

Item	Measure	Weight	Approx issue
SUGAR, GRANULATED	3 qt	5 lb 4 oz	
FLOUR, ALL PURPOSE	3-½ qt	3 lb 14 oz	
COCOA POWDER	2 qt	1 lb 4 oz	
BAKING SODA	¼ cup	2 oz	
SALT	2 tbsp + 1 tsp	1-½ oz	
OIL, CANOLA	1 qt	1 lb 14 oz	
VINEGAR, WHITE, DISTILLED	½ cup	5 oz	
EXTRACT, VANILLA	3 tbsp	1-½ oz	
WATER, WARM	2 qt + 2 cup	5 lb	
COOKING SPRAY, NONSTICK		⅓ oz	

DIRECTIONS

1. Preheat oven to 325°F (163°C).
2. Sift together sugar, flour, cocoa, baking soda and salt into a mixer bowl.
3. Combine oil, vinegar and vanilla and add to dry ingredients. With a whisk attachment, mix on low speed for 1 minutes. Scrape down the bowl.
4. Gradually add warm water while mixing at low speed for 1 minute. Scrape down the bowl.
5. Continue to mix at medium speed for 3 minutes.
6. Lightly spray each (18 x 26-inch) sheet pan with nonstick cooking spray. Pour 1 gallon (8 lb 10 oz) batter into each pan. Spread evenly into pan.

7. Using an oven on convection mode, bake cake at 325°F (162°C) on low fan for 20 to 22 minutes or until done.
8. Cool; frost if desired.
9. Cut 5 x 10.

RECIPE NOTES

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven you may need to add a couple to few minutes to the cook time to achieve the desired end state for the recipe).
2. Instead of frosting, cakes may be served with a light dusting of powdered sugar, fresh or canned fruits, and other assorted toppings.
3. * Sugars represent the total grams of sugar in the recipe, naturally occurring and added sugar combined.

NUTRITION FACTS

Calories	247
Carbohydrates	41 g
Sugars*	24 g
Protein	3 g
Fat	10 g
Saturated Fat	1.1 g
Sodium	323 mg
Calcium	10 mg
Fiber	2.2 g



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