

Scrumptious Coffee Cake

Makes: 24 or 96 Servings

24 Servings

96 Servings

Ingredients	Weight	Measure	Weight	Measure
Flour, all purpose	8 oz	1 1/2 cups	2 lb	6 cups
Flour, white whole wheat	12 oz	2 1/2 cups	3 lb	10 cups
baking powder		2 tsp		2 Tbsp + 2 tsp
Baking soda		2 tsp		2 Tbsp + 2 tsp
Cinnamon		2 tsp		2 Tbsp + 2 tsp
Sugar, granulated	14 oz	2 cups	3 lb + 8 oz	8 cups
Salt		1 tsp		1 Tbsp + 1 tsp
Eggs	4 oz	2 large	1 lb	8 large
Milk, lowfat		2 cups		1/2 gal
Oil, vegetable	4 oz	1/2 cup	1 lb	2 cups
Frozen orange juice concentrate		2/3 cup		2 2/3 cup
Applesauce, unsweetened	4 oz	1/2 cup	1 lb	2 cups
Sugar, brown	8 oz	1 cup	2 lb	4 cups
Margarine	2 oz	1/4 cup	8 oz	1 cup
Nuts, optional	8 oz	2 cups	2 lb	8 cups
Milk, lowfat		1/4 cup		1 cup
Sugar, powdered	7 oz	1 1/2 cups	1 lb + 12 oz	6 cups
Vanilla		1 tsp		1 Tbsp + 1tsp

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	268	
Total Fat	7 g	
Protein	3 g	
Carbohydrates	50 g	
Dietary Fiber	NA	
Saturated Fat	1 g	
Sodium	284 mg	

Directions

- Mix flours, baking powder, soda, cinnamon, sugar and salt in mixing bowl.
- Add eggs, milk, oil, orange juice, and applesauce. Mix only until moistened. Do not over mix. For 24 servings, pour batter into a 12" x 20" x 2½" pan which has been lightly coated with pan release spray. For 96 servings, use 4 pans (3 lb 12 oz batter per pan).

3. Mix brown sugar, margarine and nuts together and sprinkle over the batter before baking. Bake in conventional oven at 350° F for 30 minutes or bake in convection oven at 325° F for 20-25 minutes.
4. Combine milk, powdered sugar and vanilla. Drizzle over coffee cake.
5. For 24 servings, cut 4 x 6. For 96 servings, cut remaining 3 pans 4 x 6.

Notes

Coffee cake can be made the day ahead, then warmed in the proofing cabinet before drizzling with glaze right before serving.