

SweetWARE Baker's Percentage Report

12:17 PM 8/28/2018
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Chocolate Cake, Finished

10 cakes

Flour Ingredients

Flour, Gold Medal, 16000-53381, General Mills	100	%
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Instructions

Chocolate Cake, Baked

Preheat oven to 350 degrees. Prepare 96 9-in. round baking pans.

Non-Flour Ingredients

Baking Chocolate, Unsweetened, Squares	66.56	%
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In the large mixing bowl, cream butter and brown sugar until light and fluffy. Add eggs beating well. Beat in vanilla.

Beverages, Water, Tap, Municipal	40	%
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Butter, Without Salt	80	%
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Cocoa, Dry Powder, Unsweetened	12	%
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Egg, Whole, Raw, Fresh	2.25	%
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Leavening Agents, Baking Soda	5	%
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Milk, Canned, Evaporated, With Added Vitamin D And Without Added Vitamin A	149.76	%
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In another bowl, whisk flour, cocoa, baking soda and salt. Add to creamed mixture alternately with sour cream, beating well after each addition. Stir in water until blended.

Salt, Table	1	%
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Transfer to prepared pans. Bake 30 - 35 minutes. Cool in pans 10 minutes. Remove to wire racks to cool completely.

Sugars, Granulated	133.28	%
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Sugars, Powdered	83.2	%
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Total Non-Flour Ingredients	573.05	%
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Preparation Yield	100.0%
Processing Yield	90.3%
Finishing Yield	100.0%

Values are percent of Total Flour Weight

11 Ingredients

Chocolate Cake, Frosting

Melt the chocolate over low heat. Add milk and sugar alternately, mixing until smooth and creamy.

Preparation Yield	100.0%
Processing Yield	100.0%
Finishing Yield	100.0%

Chocolate Cake, Finished

Preparation Yield	100.0%
Processing Yield	100.0%
Finishing Yield	100.0%