

Product Evaluation Sheet

Student: Alfred State Bakery

Product Name: Devil's Food Cake

Date:

Recipe Source: Alfred State

Cost per Portion:

Number of Portions: 2 8" Cakes

Recipe

Recipe		Ingredients	Inventory		Recipe		Extension	
Amt	Unit		Cost	Unit	Cost	Unit		
12	Oz	Cake flour						
2	Oz	Cocoa						
.25	Oz	Salt						
.375	Oz	Baking powder						
.25	Oz	Baking soda						
1	#	Sugar						
8	Oz	Skim milk						
1	Tsp	Vanilla						
6	Oz	Skim milk						
8	Oz	Eggs (4 whole eggs)						
(Additional ingredients, please use back of sheet)								
Total								

Procedure:

1. Sift the flour, cocoa, baking powder, soda, and salt into the mixing bowl and add the shortening.
2. With the paddle, mix at low speed for 2 minutes. Stop and scrape the bowl and mix again for 2 minutes.
3. Sift the sugar and first part of the milk into the bowl and blend at low speed for 3 to 5 minutes. Add the vanilla. Stop the machine frequently to scrape down the sides of bowl and beater.
4. Combine last part of milk and lightly beaten eggs and while mixer is running, add to mixture in 3 parts. After each part, scrape down. Continue mixing for a total of 5 minutes in this step.