



MAINES

PAPER & FOOD SERVICE, INC.

Stacked Applesauce Cake

Ingredients **Yield: 12 serving**

- 3 c. Flour, All-purpose
- 3 tsp. Baking soda
- 1 1/2 tsp. Baking powder
- 3/4 tsp. Cinnamon, ground
- 3/4 tsp. Nutmeg, ground
- 1/4 tsp. Cloves, ground
- 3/4 c. Butter, softened
- 1 1/2 c. Sugar, granulated
- 2 ea. Eggs, large
- 3 tsp. Vanilla extract
- 3 c. Unsweetened applesauce
- 4 c. Cinnamon Whipped Cream
- 2 Tlb. Confectioner's sugar 10-X

Preparation Instructions:

1. Preheat oven to 350 degrees. Using a small brush, lightly coat three 9-inch cake pans with softened butter. Dust with flour and tap out any excess. Set aside.
2. In a medium bowl, combine the flour, baking soda, baking powder, cinnamon, nutmeg, and cloves. Set aside.
3. In a large mixing bowl, using a mixer set at medium-high speed, beat the butter for 1 minute. Add the sugar and continue to beat until blended. Add the eggs and vanilla beat for 2 more minutes. Reduce speed to low and add the flour mixture by thirds, alternating it with the applesauce and ending with the reserved dry ingredients.
4. Divide the batter equally among the pans and spread evenly. Bake until a tester inserted in the center of each cake layer comes out clean, approximately 35-40 minutes. Cool in the cake pans on a wire rack to room temperature. Using a knife, loosen the cake layers from the sides of the pans and invert the layers onto the wire rack.
5. Place one cake layer on a cake plate. Spread half of the cinnamon whipped cream on the layer, now place a second layer over the first and repeat. Top the final layer and sprinkle with confectioners' sugar. Store refrigerated.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Flour, All purpose	Gold Medal	381242	3 c.	\$0.48
Baking soda	Packer	389710	3 tsp.	\$0.03
Baking powder	Calumet	389100	1 1/2 tsp.	\$0.03
Cinnamon, ground	Culinary Secrets	345206	3/4 tsp.	\$0.04
Nutmeg, ground	Culinary Secrets	345497	3/4 tsp.	\$0.10
Cloves, ground	Culinary Secrets	345215	1/4 tsp.	\$0.14
Butter	Grassland	000110	3/4 c.	\$0.87
Sugar, granulated	Domino	380424	1 1/2 c.	\$0.72
Eggs, large	Maines	092112	2 ea.	\$0.28
Vanilla extract	Culinary Secrets	350754	3 tsp.	\$0.18
Unsweetened applesauce	Bountiful Harvest	202103	3 c.	\$1.20
Cinnamon Whipped Cream	See Recipe	See Recipe	4 c.	\$2.43
Confectioners' sugar 10-X	Domino	380170	2 Tlb.	\$0.08

Recipe Cost	\$6.58
Portion Cost	\$0.55

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
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\$2.95	\$0.55	\$2.40	18.64%
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Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$3.95	\$0.55	\$3.40	13.92%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$4.95	\$0.55	\$4.40	11.11%

