



Institutional Foodservice Recipe

STANDARDIZED HACCP PROCEDURE



Recipe Name:	Puree Vanilla Cake Versatility		
Yield: (# of portions)	7	14	28
Ingredients:			
Darlington Texture Modified Bread and Bakery Mix	1 cup / 140 gm	2 cup / 280 gm	4 cup / 560 gm
Hot Water (165-180° F)	1 cup / 250 mL	2 cups / 500 mL	4 cup / 560 mL
Vegetable oil	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 mL
Vanilla Extract	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 mL
Method:			
1. Clean and sanitize work area.			
2. Wash hands thoroughly and gather ingredients.			
3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate.			
4. Measure appropriate amount of vanilla, oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.			
5. Mix well using a whisk until all liquid is absorbed. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate.			
7. Service Options:			
a.	If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours.		
b.	If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours.		
c.	For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days.		

Notes:

- **Caramel Cake** – Place #24 scoop of vanilla cake on plate and flatten with spatula. Drizzle with zigzag of caramel sauce.
- **Pineapple Upside down cake** – Place 1 oz pineapple puree on plate. Top with #24 scoop of vanilla cake. Flatten cake with spatula and serve.
- **Fruit Shortcake** – Top vanilla cake with 1 Tbsp puree fruit and garnish with teaspoon of whip topping.
- **Raspberry Coffee Cake** - Place #24 scoop of vanilla cake on plate and flatten with spatula. Drizzle 2 Tbsp of Raspberry Platescaper across top of cake. Garnish with brown sugar if desired.
- **Lemon Tart** - Place #24 scoop of vanilla cake on plate. Create a depression in center of scoop. Add 1 Tbsp of prepared lemon pie filling or pudding into center of scoop and serve.

For further information on this recipe, CMI products or testing results, please contact us at info@mdmktg.ca