

# Washington County School District

001686 - SWEET CAKE : WCSD	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 100 Size of Portion: SERVING Alternate Recipe Name: SWEET CAKE	Meat/Alt: Grains: 0.5 oz Fruit: Vegetable: Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
903232 ULTRA GRAIN WHEAT FLR,WHOLE-GRAIN,SOFT W...	2 lbs + 8 ozs	Preheat oven to 350°F. Stir together flour, baking powder,cinnamon, baking soda, and salt; set aside. Beat butter with mixer on medium to high for 30 seconds. Add sugar and beat on high speed for 2 minutes or until ight and fluffy. Add eggs, 1 at a time, beating on low speed after each addition until combined. Add sweet potatoes and vanilla, beating until combined. Add flour mixture; beat until combined. Place batter in prepared bun pan. Bake for 20-30 minutes or until pick inserted near center comes out clean. Cool completely. Frost with Cream Cheese Frosting - 80 cakes per pan
903478 BAKING POWDER.....	2 Tbsp + 2 tsp	
002010 CINNAMON,GROUND.....	1 Tbsp + 1 tsp	
900084 Baking Soda.....	2 tsp	
900107 SALT.....	1 tsp	
900100 Margarine (#1 Solid).....	2 lbs	
019335 SUGARS,GRANULATED.....	3 lbs	
903487 FROZEN LIQUID SCRAMBLED EGG MIX: FR022.....	1 lb + 6 2/3 ozs	
900625 MASHED SWEET POTATOES.....	4 lbs	
002050 VANILLA EXTRACT.....	2 tsp	
000877R CREAM CHEESE FROSTING: NEUFCHA.....	100 SERVINGS	

\*Nutrients are based upon 1 Portion Size (SERVING)

Calories	284 kcal	Cholesterol	22 mg	Sugars	*31.7* g	Calcium	21.90 mg	36.30%	Calories from Total Fat
Total Fat	11.43 g	Sodium	243 mg	Protein	2.16 g	Iron	0.60 mg	15.68%	Calories from Saturated Fat
Saturated Fat	4.94 g	Carbohydrates	44.83 g	Vitamin A	1225.1 IU	Water <sup>1</sup>	*7.18* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	1.93 g	Vitamin C	0.3 mg	Ash <sup>1</sup>	*0.19* g	63.25%	Calories from Carbohydrates
								3.04%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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<b>000877 - CREAM CHEESE FROSTING: NEUFCHA :</b>	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service Number of Portions: 100 Size of Portion: SERVINGS	Meat/Alt: Grains: Fruit: Vegetable: Milk:				? - Milk ? - Egg ? - Peanut ? - Tree Nut ? - Fish ? - Shellfish ? - Soy ? - Wheat

Ingredients	Measures	Instructions
902226 NEUFCHATEL CHEESE.....	1 lb	In mixing bowl beat NEUFCHATEL cheese, and butter on medium speed for 30 seconds. Add milk and beat until combined. Beat in Powdered Sugar until smooth. Frost Sweet "P" cake.
900100 Margarine (#1 Solid).....	1/2 lb + 3 Tbsp	
001082 MILK,LOWFAT,FLUID,1% MILKFAT,W/ ADDED VI....	1/4 cup	
019336 SUGARS,POWDERED.....	4 lbs	

\*Nutrients are based upon 1 Portion Size (SERVINGS)

Calories	105 kcal	Cholesterol	5 mg	Sugars	*18.1* g	Calcium	4.18 mg	30.79%	Calories from Total Fat
Total Fat	3.58 g	Sodium	37 mg	Protein	0.34 g	Iron	0.01 mg	15.84%	Calories from Saturated Fat
Saturated Fat	1.84 g	Carbohydrates	18.46 g	Vitamin A	162.2 IU	Water <sup>1</sup>	0.59 g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	0.00 g	Vitamin C	0.0 mg	Ash <sup>1</sup>	0.01 g	70.54%	Calories from Carbohydrates
								1.32%	Calories from Protein

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