

Sheet1

NAME,C,41	TIME,C,15	YIEI	CALCQ1,C,6Q2,CQ3,C,6Q4,C,6Q5,C,6Q6,C,6
GRANDMA'S CHOCOLATE CAKE	2 1/2 HOURS	12 175	2 1 3/4 1 1/4 3/4 1 1/4
BEST CHOCOLATE-CHIP CAKE	2 1/2 HOURS	12 465 1/2	1/2 3 1 3/4 1 1/4 1/2
GERMAN POUND CAKE	3 HOURS	16 330 2	1 3 1/2 1 1/4 1 1/2 2
PEANUT-BUTTERCUPS	2 HOURS	24 145 1 3/4	1 3/4 1/2 1/4 1
TOM'S CLASSIC ANGEL FOOD CAKE	3 HOURS	16 140 1 1/4	1 1 2/3 1 1/2 1/2 2
PAT'S CHOCOLATE FUDGE CAKE	45 MINUTES	8 630 1/3	2 1 1 1 1/4 1/2
PAT'S APPLE CAKE	1 HOUR	24 230 2	1 1/4 1 1 1
BARB'S MARBLE SWIRL POUND CAKE	1 1/2 HOUR	12 460 2	1 3 1 1 1/2 2
PHILADELPHIA POUND CAKE	1 1/2 HOURS	12 590 1 1/2	1 1 1/2 1 1/2 4 2
COWBOY COFFEECAKE	45 MINUTES	24 130 2 1/2	1/2 2 2/3 2 1/2

Sheet1

Q7,C,6	Q8,C,6	Q9,C,6	Q10,M1,C,12	M2,C,12	M3,C,12	M4,C,12	M5,C,12	M6,C,12	M7,C,12	M8,C,12	M9,C,12	M10,C,12
1	1	1/2	3	CUPS	CUPS	CUPS	CUPS	TSP.	TSP.	TSP.	TSP.	
2	1/2	1	1 1/2	2 CUPS	12 OZ. PKGE	CUPS	CUPS	CUPS	CUPS	TSP.	TSP.	TSP.
1/8	6			CUPS	CUP	CUPS	CUPS	TSP.	TSP.	TSP.		
3/4	1/2	2		CUPS	CUP	CUP	CUP	CUP	TBS.	TSP.	TSP.	
1/2	1 1/4			CUPS	CUP	CUPS	TSP.	TSP.	TSP.	TSP.	CUPS	
1/2	1/2	3/4	1/2	CUP	ENVELOPES		CUP	CUPS	TSP.	TSP.	TSP.	CUP CUP
1/4	1	1/2		CUPS	CUP	CUP		CUP	TSP.	TSP.	TSP.	CUP
1/4	4	1/4		CUPS	CUP	CUPS	CUP	TSP.	TSP.	TSP.		CUP
1 1/2				CUPS	8 OZ. PKGE.	STICK	TSP.			CUPS	TSP.	
1/2	1/2	1	2	CUPS	TSP.	CUPS	CUP	TSP.	TSP.	TSP.	TSP.	CUP

Sheet1

I1,C,47

COCOA

PACKED, BROWN SUGAR

SUGAR

ALL-PURPOSE FLOUR

CONFECTIONERS SUGAR

SALAD OIL

FINELY DICED APPLES

SUGAR

SUGAR

FLOUR, SIFTED

I2,C,47

CAKE FLOUR

(1 CUP) SEMI-SWEET CHOCOLATE CHIPS

BUTTER, SOFTENED

MILK

CAKE FLOUR

UNSWEETENED CHOCOLATE

SUGAR

BUTTER, SOFTENED

SOFTENED CREAM CHEESE

SALT

I3,C,47

SUGAR

CAKE FLOUR

CAKE FLOUR

SUGAR

EGG WHITES

EGG

VEGATABLE OIL

SIFTED FLOUR

SOFTENED BUTTER

BROWN SUGAR

Sheet1

I4,C,47	I5,C,47	I6,C,47	I7,C,47
MILK	SHORTENING	BAKING SODA	SALT
SUGAR	MILK	SHORTENING	BAKING POWDER
MILK	BAKING POWDER	VANILLA EXTRACT	SALT
PEANUT BUTTER	SHORTENING	BAKING POWDER	VANILLA EXTRACT
CREAM OF TARTAR	SALT	VANILLA EXTRACT	ALMOND EXTRACT
SUGAR	FLOUR	BAKING SODA	SALT
EGG, BEATEN	UNSIFTED FLOUR	CINNAMON	SALT
MILK	BAKING POWDER	VANILLA	SALT
VANILLA	EGGS	SIFTED CAKE FLOUR	BAKING POWDER
SHORTENING	BAKING POWDER	BAKING SODA	CINNAMON

Sheet1

I8,C,47	I9,C,47	I10,C,47
VANILLA EXTRACT	BAKING POWDER	EGGS
SALT	VANILLA EXTRACT	EGGS
EGG YOLKS		
SALT	EGGS	
SUGAR		
VANILLA	WATER	CHOCOLATE CHIPS
VANILLA	CHOPPED NUTS	
EGGS	COCOA	
NUTMEG	SOUR MILK	WELL BEATEN EGGS

Sheet1

ST1,C,142

PREHEAT OVEN TO 350F. GREASE AND DUST WITH COCOA TWO 9 INCH ROUND CAKE PANS.

MIX BROWN SUGAR, WALNUTS, AND 1/2 CUP CHOCOLATE PIECES IN SMALL BOWL. PRHEAT OVEN TO 350F AND C

PREHEAT OVEN TO 350F AND GREASE & FLOUR TWO 9X5 LOAF PANS.

PRHEAT OVEN TO 350F. GREASE 24 TWO AND ONE HALF INCH MUFFIN PAN CUPS.

PREHEAT OVEN TO 375F. STIR CONFECTIONERS SUGAR AND CAKE FLOUR IN SMALL BOWL.

PREHEAT OVEN TO 350F. COMBINE ALL INGREDIENTS EXCEPT CHOCOLATE CHIPS INTO 9 INCH SQUARE PAN.

PLACE APPLES IN LARGE BOWL, ADD SUGAR, MIX AND ALLOW TO STAND 1/2 HOUR. ADD OIL AND EGG TO APPLE

GREASE 10 INCH TUBE PAN. IN LARGE MIXING BOWL, BEAT SUGAR AND BUTTER 5 MINUTES UNTIL FLUFFY.

COMBINE FIRST 4 INGREDIENTS IN BOWL AND MIX WELL. ADD EGGS AND BLEND. ADD SIFTED DRY INGREDIENTS

COMBINE FLOUR, SALT, SUGAR AND SHORTENING IN BOWL, MIX UNTIL CRUMBLY. RESERVE 1/2 CUP.

Sheet1

ST2,C,142

MEASURE FLOUR, REMAINING INGREDIENTS AND 3/4 CUP COCOA INTO BOWL AND MIX AT LOW SPEED UNTIL BLEND
MEASURE FLOUR AND REMAINING INGREDIENTS EXCEPT REMAINING CHOCOLATE PIECES INTO LARGE BOWL. B
AT LOW SPEED, BEAT SUGAR AND BUTTER UNTIL BLENDED. BEAT UNTIL FLUFFY AT HIGH SPEED.
MEASURE ALL INGREDIENTS INTO LARGE BOWL AND MIX AT LOW SPEED UNTIL BLENDED. BEAT AT HIGH SPEED.
AT HIGH SPEED IN LARGE BOWL, BEAT EGG WHITES, CREAM OF TARTER AND SALT UNTIL SOFT PEAKS FORM. B
BEAT MIXTURE WITH FORK AND SCAPE WITH RUBBER SPATULA. SPRINKLE BATTER WITH CHIPS.
MIX AND SIFT FLOUR, CINNAMON, SODA AND SALT. STIR INTO APPLE MIXTURE. ADD VANILLA AND NUTS.
ADD REMAINING INGREDIENTS EXCEPT COCOA. BEAT ON HIGH SPEED FOR 4 MINUTES. PREHEAT OVEN TO 350F
PREHEAT OVEN TO 325F. POUR BATTER INTO GREASED AND FLOURED 9X5 LOAF PAN.
TO REMAINING CRUMBS, ADD BAKING POWDER, SODA AND SPICES. MIX WELL. ADD MILK AND EGGS. MIX WELL.

Sheet1

ST3,C,142

POUR BATTER INTO PANS. BAKE 30-35 MINUTES. COOL IN PAN FOR 10 MINUTES, REMOVE FROM PANS AND COOL COMPLETELY. INCREASE TO HIGH SPEED AND BEAT 2 MORE MINUTES. STIR IN REMAINING CHOCOLATE PIECES AND POUR BATTER INTO PANS. ADD FLOUR AND REMAINING INGREDIENTS AND BEAT AT LOW SPEED UNTIL WELL MIXED. BEAT 2 MORE MINUTES. BAKE 20 MINUTES. COOL IN PANS FOR 10 MINUTES. REMOVE FROM PANS AND COOL COMPLETELY ON RACK. AT HIGH SPEED FOR 2 MINUTES, BEAT IN SUGAR 2 TBS. AT A TIME UNTIL DISSOLVED. FOLD IN FLOUR MIXTURE UNTIL JUST COMBINED. BAKE 1/2 HOUR OR UNTIL DONE. COOL IN PAN, REMOVE FROM PAN AND COOL COMPLETELY. TURN INTO WELL GREASED AND FLOURED 8 INCH SQUARE PAN. PREHEAT OVEN TO 350F. REMOVE 2 1/2 CUPS BATTER TO ANOTHER BOWL, ADD COCOA AND MIX. ALTERNATELY SPOON LIGHT AND DARK BATTER INTO PANS. BAKE FOR 1 HOUR AND 20 MINUTES. LET COOL IN PAN 5 MINUTES BEFORE REMOVING. POUR INTO 2 WAX PAPER LINED 8X8X2 INCH PANS, SPRINKLE WITH EXTRA CRUMBS. SPRINKLE CHOPPED NUTS AND

Sheet1

ST4,C,142

BAKE 40-45 MINUTES, COOL IN PAN ON RACK.

SPOON BATTER INTO PANS AND BAKE 45-50 MINUTES. COOL IN PAN 10 MINUTES AND REMOVE FROM PAN.

POUR BATTER INTO UNGREASED 10 INCH TUBE PAN. BAKE 30-35 MINUTES. INVERT CAKE PAN ON BOTTLE AND C

BAKE FOR 45 MINUTES. COOL IN PAN 10 MINUTES, REMOVE FOR PANS AND COOL COMPLETELY. DUST WITH POW

RUN KNIFE THROUGH BATTER TO MARBLE. BAKE 1 HOUR. COOL IN PAN FOR 10 MINUTES, REMOVE CAKE AND G

PREHEAT OVEN TO 375F. BAKE 25-30 MINUTES.

Sheet1

ST5,C,142

ST6,C,142

ST7,C,142

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WHEN REMOVING CAKE, LOOSEN WITH SPATULA.