

Level 4 Vanilla Cake





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INGREDIENTS

	1 Serving	8 Servings	16 Servings
THICK & EASY® Texture Modified Bread and Dessert Mix Item: 118519	2 Tbsp	1/2 bag (about 1 cup)	1 bag
Vegetable oil	1/2 Tbsp	4 Tbsp	8 Tbsp
Sugar	1/2 tsp	1 Tbsp + 1 tsp	2 Tbsp + 2 tsp
Vanilla extract	1/8 tsp	1 tsp	2 tsp
Almond extract	1/16 tsp	1/2 tsp	1 tsp
Milk, hot	3 Tbsp	1 1/2 cups	3 cups
Whipped Topping or Frosting of choice	2 Tbsp	1 cup	2 cups
Pan Size	Muffin cup	Small cake pan or loaf pan	8-inch cake pan

DIRECTIONS

- 1. Lightly spray pan(s) with non-stick cooking spray.
- 2. Combine sugar and THICK & EASY® Texture Modified Bread and Dessert Mix in a mixing bowl. Add oil, vanilla and almond extract and stir until mixture resembles wet sand.
- 3. Add hot milk and stir briskly until blended.
- 4. Portion into pan or muffin cups and spread evenly.
- 5. Cover and allow to rest at room temperature or in refrigerator for a minimum of 30 minutes.
- 6. Frost and cut into individual portions (16 slices per 8-inch pan).
- 7. Serve one cake slice (1/16 of cake) or one cupcake per serving.

CONFETTI BIRTHDAY CAKE

- Using 1/4 tsp nonpareils per serving (4 tsp for 16 servings), stir nonpareils into bread mixture after mixing with hot milk.
- Nonpareils will dissolve over time due to the moisture of the cake mixture.

SERVING SUGGESTIONS

- For added color, sprinkle top of frosting or whipped topping with colored sugar.
- Serve cakes with pudding or pureed fruit sauce.
- Pair cakes with desired flavor of MAGIC CUP® Frozen Dessert for an added treat!

NUTRITION

Serving Size: 1 portion (One slice, cupcake or one #20 scoop) Calories: 150 Total Fat: 8g

Saturated Fat: 1.5g Cholesterol: <5mg Sodium: 90mg Total Carb: 17g Dietary Fiber: ⟨Og Total Sugars: 7g Added Sugars: 2g Protein: 4g

Vitamin D: 2% DV Calcium: 4% DV Iron: 0% DV Potassium: 0% DV

Nutrition calculation does not include frosting or topping.

