

HOSPITALITY CINNAMON STREUSEL COFFEE CAKE



1037 State Street
Chester, IL 62233
618-826-2361

Nutrition Facts

Serving per container: about 74

Serving Size: 1/4 cup (31g) dry cake mix
4 tsp (12g) dry topping mix

Amount Per Serving

Calories: 180

		% Daily Value*
Total Fat:	5g	6%
Saturated Fat:	1g	6%
Trans Fat:	0g	
Polyunsaturated Fat:	1g	
Monounsaturated Fat:	2g	
Cholesterol:	10mg	4%
Sodium:	190mg	8%
Total Carbohydrate:	32g	12%
Dietary Fiber:	less than 1g	2%
Total Sugars:	16g	
Includes 16g Added Sugars		32%
Protein:	2g	
Vitamin D:	0mcg	0%
Calcium:	90mg	6%
Iron:	1.1mg	6%
Potassium:	130mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Storage and Handling Suggestions:

50°F to 85°F with a target temperature
of 70°F with humidity under 50%

More Information:

**365 Days for product performance
60 Days against infestation

PRODUCT SPECIFICATIONS:

Brand	Pack	General Product Description	
Hospitality	4/5 lb. & 16/8 oz.	Coffee Cake Mix, Cinnamon Streusel	
MFG. Code	GTIN	UPC	
71923-65033	10071923650334	0 71923 65033 7	
Net Weight	Gross Weight	Country of Origin	Kosher
30 lbs.	31.5 lbs.	USA	N/A

Shipping Information:

Dimensions:	17.563 x 9.688 x 11.688	Cube:	1.151
TI x HI:	10 x 4	(TI = Amount on a Layer) (HI = Number of Layers High)	
Shelf Life:	365 Days from Date of Manufacture**	Date Code:	Best By

Ingredients:

CAKE: ENRICHED BLEACHED FLOUR (BLEACHED WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, SOYBEAN OIL, DEXTROSE, CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: LEAVENING (BAKING SODA, SODIUM ALUMINUM PHOSPHATE, MONOCALCIUM PHOSPHATE), EGG YOLK, MODIFIED CORN STARCH, SALT, CALCIUM CARBONATE, EGG WHITE, MONOGLYCERIDES, SODIUM STEAROYL LACTYLATE, ARTIFICIAL FLAVOR, SOY LECITHIN, WHEY, WHEAT STARCH, XANTHAN GUM, SODIUM CASEINATE, PALM OIL, YELLOW 5, YELLOW 6, SODIUM LAURYL SULFATE.

TOPPING: ENRICHED FLOUR (WHEAT FLOUR, NIACIN, IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BROWN SUGAR, VEGETABLE SHORTENING ((CONTAINS ONE OR MORE OF THE FOLLOWING: CANOLA AND/OR PALM OIL) WITH TBHQ [PRESERVATIVE]), CONTAINS 2% OR LESS OF EACH OF THE FOLLOWING: CINNAMON, SALT

Allergens:

Egg, Milk, Soy, Wheat

Directions:

INGREDIENTS	LARGE BATCH	SMALL BATCH
Water (approx. 70°F to 75°F)	5 cups (40 ozs)	2 1/2 cups (20 ozs.)
Coffee Cake Mix	5 lbs.	2 1/2 lbs.
Streusel Topping Mix	2 lbs. (4 - 1/2 lb. pouches)	1 lb. (2-1/2 lb. pouches)

- Put 1/2 of water in mixing bowl. Add mix. Mix using paddle on low speed* for 2 minutes.
- Add remaining 1/2 water gradually over 1/2 minute mixing. Stop mixer. Scrape bowl and paddle. Continue on low speed* 1 minute.
- Pour 1/2 total batter (3lbs. 12 ozs.) into 18 x 26 inch greased sheet pan. Spread batter evenly in pan.
- Sprinkle 1 lb. (2 pouches) of Cinnamon Streusel Topping mix evenly over Streusel layer.
- Pour remaining 1/2 batter over Streusel. Spread batter evenly over Streusel layer.
- Sprinkle another 1 lb. (2 pouches) of Cinnamon Streusel Topping mix evenly over batter.
- Bake in preheated oven: Standard Oven: at 375°F for 30-35 minutes.
Convection Oven: 350°F for 25 - 30 minutes.

*Low speed is first on a 3 speed mixer and second on a 4 speed mixer.

Yield: 5 lbs. of mix plus 2 lbs. (4 pouches) Streusel Topping makes one 18 x 26 inch sheet pan.

