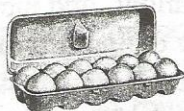




That Good Navy Chow!



CARAMEL CAKE

Yield: Approx. 18¼ pounds

Portion: 3 ounces

100 Portions

Ingredients

Flour	5 pounds (approx. 1¼ gallons)
Shortening	2 pounds, 4 ounces (approx. 1 1/8 quarts)
Sugar, brown	5 pound (approx. 3¾ quarts)
Salt	3 ounces (approx. 6 tablespoons)
Baking powder	3¾ ounces (approx. 10 tablespoons)
Milk, liquid	1 pound, 8 ounces (approx. 1½ pints)
Eggs, whole	2 pounds, 4 ounces (approx. 22)

Blend together 3 to 5 minutes, using low speed on a 3-speed machine or second speed on a 4-speed machine.

Milk, liquid	2 pounds, 4 ounces (approx. 1 1/8 quarts)
Maple flavor	1 ounces (approx. 2 tablespoons)

Add and blend 2 to 3 minutes, using low speed on a 3-speed machine or second speed on a 4-speed machine.

Make-up: See page 353 for scaling weights.

Use for layer, loaf, sheet, ring and cupcakes.

Baking: Bake at 375° F. to 400 F.

Source: The Cookbook of the United States Navy, Revised 1944.
Which can be found in the Tin Can Sailors Library.