

Break Lunchroom Boredom and Find More Exciting Uses for Commodity Fruits with... **Fruit Crumble Cake**

featuring Gage's Coffee Cake Mix

Menu-ing Tips...

You can count on Fruit Crumble Cake to...

- Encourage your kids to eat more fruit
- Boost sales on the a la carte line
- Create an ideal "grab-n-go" breakfast

What You Need...

1 #10 can Fruit*, thoroughly drained, diced

1 #10 can **Gage's Coffee Cake Mix**

2 quarts Applesauce

*Use any canned, diced fruit or fruit cocktail. The key is to remove as much liquid from the fruit as possible.

What You Do...

Preparation Time: 5 Minutes

Bake Time: 45-50 Minutes

Oven Temperature: 400° F (Conventional Oven)

Yield: 1 full steam table pan or 48 portions

Step One: Place diced fruit in colander to continue to drain.

Step Two: In a large mixer bowl with whisk attachment, combine the Coffee Cake Mix and applesauce. Mix 2-3 minutes, scraping sides of mixer.

Step Three: Squeeze excess moisture from the diced fruit and fold into the batter

Step Four: Spray 1 full size 2 1/2" steam table pan with cooking spray.

Step Five: Pour batter into the pan.

Step Six: Evenly sprinkle with topping packet.

Step Seven: Bake for 45 minutes or until cake tests done with a toothpick.

Shopping Facts...

School Equivalents: Each 2 x 2.5" serving, when prepared using 1 #10 can fruit cocktail and 2 quarts of applesauce, counts as 1 1/4 Bread and 3/8 cup Fruit.

Cost per Serving for Gage Products: \$0.198

Gage Product Detail:
Coffee Cake Mix (#G0616)
Pack: 6 / #10 cans

* Brand of ingredients and changes in preparation may result in variations of School

Try It Now!!!

Yes! I would like to try Gage's New Fruit Crumble Cake!
Please contact me to place my order.

Name: _____

Facility: _____

Phone: _____

Email: _____

Fax to 630.595.6295 or 888.289.4243

Cooking with Commodities was brought to you by:
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