

Banana Pudding Cake

Prep time: 30 min

Cook time: 35-40 min

Cook temperature:

340 degrees F

Servings: 120 servings

Ingredients:

Yellow cake mix:

2 - 80 ounce boxes.

Bananas:

22 mashed bananas (6 cups)

Eggs: 33 cracked, unbeaten

Instant banana pudding mix:

1 package (32 oz)

Water: 9 cups

Vegetable oil: 2 cups

Powdered sugar:

10 cups (or 5-2cup boxes)

Milk: 2 cups (1%)

Vanilla Extract: 2 teaspoons

1. Preheat oven to 340 degrees F. Coat 2 large sheet pan's with non-stick spray.
2. In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, water, oil and mashed bananas. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

3. Bake for 35-40 minutes, or until cake tests done. Let cake cool for 45-60 minutes.

4. To make a glaze: In a small bowl, combine powdered sugar, 1% milk and vanilla. Whisk until smooth and of a drizzling consistency.

When cake is cooled, spread glaze to cover top of cake. Sprinkle chopped nuts over wet icing if desired. Add chocolate glaze if desired.



Food Cost:

Makes 120 servings:

1. Yellow cake mix: \$ 9.89 per box, 2 boxes = **\$ 19.97**
2. Banana pudding mix: **\$ 3.36** per package (2 lb)
3. Petite bananas: 40 lbs in case, 8.25 lbs for 22 bananas = **\$ 4.68**
4. Walnuts: \$ 55.64 for 3/2 lb sleeves = **\$ 18.54**
5. Eggs: \$ 18.31 for 15 dozen, 33 eggs used = **\$ 3.36**
6. Olive oil: \$ 16.5 per gallon, 2 cups used = **\$ 2.06**
7. Powdered sugar: \$ 1.08 per 1 lb box, 5 boxes = **\$ 5.44**
8. 1% milk (half gallon): **\$ 2.07**
9. Vanilla Extract: \$ 0.032 per tsp, total 2 tsp = **\$ 0.064**
10. Plastic container: \$ 14.59 for 120 containers

Food Cost Total = \$ 59.54

Food cost with container = \$ 74.13

Selling Price = \$ 102

Profit = \$ 27.87