



SARA LEE

# 70123 - Cake Layer Apple Spice

Apple Spice layer cake made with apples, walnuts, cinnamon and nutmeg, topped with cinnamon cream cheese icing.



## Nutrition Facts

Servings per Container 22  
Serving size 1/22CAKE(81g)

Amount per serving  
**Calories 290**

	% Daily Value*
<b>Total Fat</b> 16g	<b>22%</b>
Saturated Fat 4.5g	<b>23%</b>
Trans Fat 0g	
<b>Cholesterol</b> 30mg	<b>10%</b>
<b>Sodium</b> 310mg	<b>13%</b>
<b>Total Carbohydrate</b> 35g	<b>13%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 22g	
Includes 20g Added Sugar	<b>40%</b>
<b>Protein</b> 3g	
Vitamin D 0mcg	<b>0%</b>
Calcium 25mg	<b>2%</b>
Iron 1mg	<b>6%</b>
Potassium 45mg	<b>1%</b>

\* 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.

### \* Benefits

Thaw and serve convenience.

### Ingredients

SUGAR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), APPLES, VEGETABLE OIL (SOYBEAN, PALM), CREAM CHEESE (MILK AND CREAM, CHEESE CULTURE, SALT, CAROB BEAN GUM), WHEY, EGGS, PECANS, CONTAINS 2% OR LESS: CORN SYRUP, SHORTENING (PALM OIL AND SOYBEAN OIL, CITRIC ACID (PRESERVATIVE)), MODIFIED CORN STARCH, MONO- AND DIGLYCERIDES (CINNAMON, NUTMEG), SALT, CORN STARCH, LEAVENING (BAKING SODA, SODIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SODIUM ALGINATE, ASCORBIC ACID, MOLASSES, DEXTROSE, WHEAT STARCH, CITRIC ACID, GUAR GUM, CALCIUM CHLORIDE, POLYSORBATE 60, SOY LECITHIN, CREAM OF TARTAR, NATURAL FLAVOR AND ARTIFICIAL FLAVORS, MIXED TOCOPHEROLS, WATER, WALNUTS.

### Allergens

#### Contains:

- eggs
- milk
- soy
- tree nuts
- wheat

### Handling Suggestions

Keep Frozen

### Serving Suggestions

1/22 Cake (81g)

### Prep & Cooking Suggestions

Store frozen until ready to use. Cut cake frozen. Thaw only desired servings; keep remaining portions frozen. To Thaw Whole Cake: 1. Remove cake from freezer; slide cake from carton. Remove all parchment from FROZEN cake. 2. Cut frozen cake into desired portions; dip knife in hot water and wipe clean after each cut. 3. Thaw whole cut cake in closed carton or under dome in refrigerator: 7-8 hours or overnight. To Quick Thaw Plated Slices: 1. Remove cake from freezer; slide cake from carton. Remove all parchment from FROZEN cake. 2. Cut frozen cake into desired portions; dip knife in hot water and wipe clean after each cut. Return any unused portions to freezer. 3. Thaw plated slices covered in refrigerator: about 1 - 1 1/2 hours OR Microwave Thaw (1000 watt) at 50% power: heat 1 slice on microwave-safe plate about 15 seconds. Let rest 2 minutes.

### Product Specifications

Brand	Manufacturer
SARA LEE	Sara Lee Frozen Bakery

MFG #	SPC #	GTIN	Pack	Pack Desc.
05358	70123	10032100053584		cs

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
18.32lb	15.75lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
19.9in	10.3in	9in	1.07ft3	8x9	365DAYS	0°F / 27°F



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## Nutrition Analysis - By Serving

Calories	290	Total Fat	16g	Sodium	310mg
Protein	3	Trans Fats	0g	Calcium	25mg
Total Carbohydrates...	35g	Saturated Fat	4.5g	Iron	1mg
Sugars	22g	Added Sugars	20g	Potassium	45mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	30mg		
Vitamin A(IU)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

## Additional Images

