

White Chocolate and Almond Cake Cone

Eating dessert is easy and fun with a portable treat like this chocolate and vanilla cake cone.

Yield: 13-1/2 lbs
Serves: 72
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Buttercream cake icing, chocolate, prepared	48	oz	1-1/2 qt
Cake Cones, prepared	144	oz	72 each
Nestlé® Toll House® Premier White Chocolate Morsels	9	oz	1-1/2 cups
Almonds, sliced, toasted	2.25	oz	3/4 cup
Maraschino cherries	11	oz	72 each

Preparation Steps

1. Place buttercream into a pastry bag with a star tip. Pipe onto cake cone.
2. Sprinkle with 1 tsp Nestlé Toll House Premier White Chocolate Morsels and 1/2 tsp almonds. Top with a cherry.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	322
Energy (KJ)	1412
Protein (g)	3.8
Carbohydrate, total (g)	42.7
Fats, total (g)	15.1
Sugars, total (g)	14.8
Fats, saturated (g)	8.8
Fiber, total dietary (g)	1.3
Sodium (mg)	172
Calcium (mg)	69
Cholesterol (mg)	22
Iron (mg)	1
Vitamin A (µg_RAE)	16
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

Cake Cones

Create a cake that's easy to enjoy on the go.

Yield: 9 lbs
Serves: 72
Prep time: 10 minutes
Cook time: 20 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Ice cream cones, flat bottom	18	oz	72 each
Chocolate Chip Cake Batter, prepared	161	oz	1 gal, 2 cups

Preparation Steps

1. Preheat a convection oven to 350°F.
2. Fill batter to approximately 1/4 inch below the rim of the cone. Place cones into hotel pans and bake for 15-20 minutes or until a cake tester can be inserted and removed cleanly from the cone. Cool.
3. If any cake has overflowed past the rim of the cone and baked onto the side of the cone, be sure to trim it off.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	275
Energy (Kj)	1206
Protein (g)	4.2
Carbohydrate, total (g)	40.5
Fats, total (g)	11.5
Sugars, total (g)	7.7
Fats, saturated (g)	4.3
Fiber, total dietary (g)	1.5
Sodium (mg)	192
Calcium (mg)	76
Cholesterol (mg)	27
Iron (mg)	1
Vitamin A (µg_RAE)	20
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

WHITE CHOCOLATE, ALMOND AND CRUNCH® CAKE CONE

ORDER GUIDE

Order Guide for **72** Servings

> Dry Goods

- € ☐ 72 cake cones, flat bottom
- € ☐ 10 lbs minimum yellow cake mix (will vary depending on supplier)
- € ☐ 1-1/2 qt (yield) vanilla buttercream mix
- € ☐ 1-1/2 qt (yield) chocolate buttercream mix
- € ☐ 2 qt Maraschino cherries (min 72 each)
- € ☐ 1 case Wonka® Nerds® Rainbow
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Morsels 900 ct
- € ☐ 1 case Butterfinger® pieces*
- € ☐ 1 case Nestlé Crunch pieces*
- € ☐ 1 case Buncha Crunch® small size*
- € ☐ 1 case Nestlé Toll House Premier White Chocolate Morsels 900 ct*
- € ☐ 4-1/2 cups sliced toasted almonds*
- € ☐ 4-1/2 cups dessert topping**
- € ☐ 4-1/2 cups dessert topping**
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- € ☐ 4-1/2 cups dessert topping**

**This amount includes excess for display purposes. More or less may be needed depending on your display.*

***Chopped pretzels, marshmallows, chopped peanuts, chopped toasted walnuts, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins and bacon are some items that work well on this station.*

WHITE CHOCOLATE, ALMOND AND CRUNCH® CAKE CONE

PREP GUIDE

Serves: 72

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Secure Wonka® Nerds®*
- € ☐ Secure Nestlé® Toll House® Semi-Sweet Morsels*
- € ☐ Secure Butterfinger® pieces*
- € ☐ Secure Buncha Crunch® pieces*
- € ☐ Secure Nestlé Crunch pieces*
- € ☐ Secure Nestlé Toll House Premier White Chocolate Morsels*
- € ☐ Secure toasted almonds
- € ☐ Secure additional dessert toppings (5)*
- € ☐ Make Chocolate Chip Cake Batter recipe, make Cake Cone recipe, cool and cover cones
- € ☐ Secure chocolate buttercream
- € ☐ Secure vanilla buttercream

**Amount needed will vary with size of service container, size and shape of items and item usage. 4-1/2 cups is general recommendation for 72 servings. (This amount ensures that the station will look plentiful throughout service.)*

> Day of Service

- € ☐ Place buttercreams in separate piping bags with star tip
- € ☐ Trim any unsightly cake from the sides of the cake cones

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Teaspoons or tongs for dessert toppings (12)
- € ☐ 2 containers for holding pastry bags while not in use
- € ☐ Dish for catching excess toppings
- € ☐ Stand/display for holding cake cones