

## Mandarin Orange Trifle

Create this cake parfait that's simple to serve and sure to be enjoyed.

Yield: 19 lbs, 14 oz  
Serves: 50  
Prep time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Mandarin oranges, in juice	164	oz	1 gal, 3 cups
Reddi-Wip® fat-free Whipped Topping	42	oz	1 gal, 3 cups
Chocolate Chip Cake, prepared	62	oz	1-1/2 gal
Nestlé® Toll House® Semi-Sweet Chocolate Morsels	50	oz	1-1/2 qt

### Preparation Steps

1. Drain Mandarin oranges and reserve the juice. Add just enough juice back to the oranges to cover them.
2. Place whipped cream in a piping bag and reserve.
3. Place 1/4 cup of cake at the bottom of a cup.
4. Top the cake with 3 Tbsp of Mandarin oranges in juice.
5. Pipe approximately 3 Tbsp of whipped cream on top of the oranges.
6. Add 1 Tbsp of Nestlé Toll House Semi-Sweet Morsels.
7. Repeat one time so there are two layers of each component.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	361
Energy (Kj)	1546
Protein (g)	5.5
Carbohydrate, total (g)	55.7
Fats, total (g)	15.6
Sugars, total (g)	33.7
Fats, saturated (g)	8.1
Fiber, total dietary (g)	4.5
Sodium (mg)	116
Calcium (mg)	101
Cholesterol (mg)	19
Iron (mg)	1
Vitamin A (µg_RAE)	55
Vitamin C (mg)	25

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

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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## Chocolate Chip Cake Batter

Take yellow cake batter to the next level with the addition of sweet chocolate chips.

Yield: 4-1/2 qt  
Serves: 72  
Prep time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Cake batter, yellow, prepared	8	lb	3-3/4 qt
Nestlé® Toll House® Semi-Sweet Chocolate Morsels	2	lb	1 qt

### Preparation Steps

1. Thoroughly mix Nestlé Toll House Semi-Sweet Morsels into cake batter.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	244
Energy (KJ)	1068
Protein (g)	3.6
Carbohydrate, total (g)	34.7
Fats, total (g)	10.9
Sugars, total (g)	7.2
Fats, saturated (g)	4.2
Fiber, total dietary (g)	1.2
Sodium (mg)	173
Calcium (mg)	74
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.

# MANDARIN ORANGE TRIFLE

## ORDER GUIDE

## Order Guide for **50** Servings

### > Dry Goods

- € ☐ 10 lbs minimum yellow cake mix (will vary depending on supplier)
- € ☐ 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\*
- € ☐ 164 oz Mandarins in juice
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 50 ct 8 or 9 oz eco-friendly clear serving cups

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

*\*\*Chopped pretzels, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, toasted shaved coconut, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins, granola, graham crackers, strawberries, bananas and raspberries are some items that work well on this station.*

### > Refrigerated

- € ☐ 5 qt whipped cream

# MANDARIN ORANGE TRIFLE

## PREP GUIDE

**Serves: 50**

*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 Mandarin oranges
- € ☐ Secure additional dessert toppings (5)\*
- € ☐ Secure whipped cream
- € ☐ Make Chocolate Chip Cake recipe
- € ☐ When featuring Strawberry or Banana Trifle, some advance preparation of the fruit is needed. See step 1 of the recipe procedure for details.

*\*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 50 servings. (This amount ensures that the station will look plentiful throughout service.)*

### > Day of Service

- € ☐ Place pudding/whipped cream in piping bags
- € ☐ Small dice cake

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Container for holding cake (1)
- € ☐ Tablespoon scoop for cake
- € ☐ Teaspoons/tablespoons or tongs for dessert toppings (12)
- € ☐ Containers for cold holding pastry bags while not in use (2)
- € ☐ 50 ct 8 or 9 oz clear serving cups