

## Marshmallow, *Butterfinger*® and Raisin Create a Cake

Sweet flavor additions make this cake perfect for those looking for something indulgent.

Yield: 10 lbs, 10 oz  
Serves: 40  
Prep time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Chocolate Chip Cake, prepared	120	oz	40 slices
Buttercream Cake Icing, prepared	30	oz	1 qt
Marshmallows, mini	6	oz	280 each
Nestlé® <i>Butterfinger</i> Pieces	5.5	oz	
Raisins, chopped	10	oz	2-1/2 cups

### Preparation Steps

1. Place buttercream into a piping bag (using a star tip is optional). Cover the top of the cake with “dots” of buttercream.
2. Top with 7 marshmallows, 1 tsp of *Butterfinger* Pieces and 1 Tbsp of raisins.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	467
Energy (KJ)	2051
Protein (g)	5.3
Carbohydrate, total (g)	67.2
Fats, total (g)	20.4
<i>Sugars, total (g)</i>	25.2
Fats, saturated (g)	11
Fiber, total dietary (g)	2
Sodium (mg)	261
Calcium (mg)	106
Cholesterol (mg)	37
Iron (mg)	1
Vitamin A (µg_RAE)	27
Vitamin C (mg)	0

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

## Chocolate Chip Cake

Chocolate chips give this classic yellow cake a rich flavor addition, and it's the perfect cake base for creative topping combinations.

Yield: 8-3/4 lbs  
Serves: 48  
Prep time: 2 minutes  
Cook time: 25 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 Toll House Semi-Sweet Morsels into cake batter.
2. Place cake batter on to a sheet pan lined with parchment paper and bake according to package directions.
3. Start with the longest side of the cake, and divide into 8 slices. Then divide the short side into 6 slices. This should yield 48 rectangular pieces.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	366
Energy (Kj)	1602
Protein (g)	5.3
Carbohydrate, total (g)	52.1
Fats, total (g)	16.4
Sugars, total (g)	10.8
Fats, saturated (g)	6.3
Fiber, total dietary (g)	1.9
Sodium (mg)	260
Calcium (mg)	110
Cholesterol (mg)	41
Iron (mg)	1
Vitamin A (µg_RAE)	30
Vitamin C (mg)	0

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

# MARSHMALLOW, BUTTERFINGER® AND RAISIN CREATE A CAKE

## ORDER GUIDE

Order Guide for **40** Servings

### > Dry Goods

- € ☐ 10 lbs minimum yellow cake mix (will vary depending on supplier)
- € ☐ 1 qt (yield) vanilla buttercream frosting
- € ☐ 1 qt (yield) chocolate buttercream frosting
- € ☐ 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 mini marshmallows\*
- € ☐ 4-1/2 cups raisins\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 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, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, dried banana chips, dried pineapple, dried apricot, dried cherries and bacon are some items that work well on this station.*

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## PREP GUIDE

**Serves: 40**

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 mini marshmallows
- € ☐ Secure and chop raisins
- € ☐ Secure additional dessert toppings (4)\*
- € ☐ Make Chocolate Chip Cake recipe, cool and cover cake
- € ☐ Secure chocolate buttercream frosting
- € ☐ Secure vanilla buttercream frosting

\*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 40 servings. (This amount ensures that the station will look plentiful throughout service.)

### > Day of Service

- € ☐ Place buttercreams in separate piping bags with star tip
- € ☐ Cut cakes according to cake recipe

### > 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
- € ☐ Lined basket or stand for holding cakes, topped with additional cloth to keep cake fresh
- € ☐ Dish for catching excess toppings