

Coconut, Mandarin and *Buncha Crunch*® Create a Cake

Tropical fruit and crunchy chocolate combine to create a cake with layers of flavor.

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



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Whipping Cream	20	oz	1 qt
Chocolate Chip Cake, prepared	120	oz	40 slices
Coconut flesh, raw, shaved, toasted	1.2	oz	
Maraschino cherries	20	oz	120 each
Nestlé® <i>Buncha Crunch</i> , Small Bulk 1x25 lbs	2.4	oz	1/2 cup
Pineapple, chopped	7	oz	

Preparation Steps

1. Place whipped cream into a piping bag (using a star tip is optional). Cover the top of the cake with "dots" of whipped cream.
2. Top with 1 tsp coconut, approximately 3 pieces of Mandarin oranges, 1/2 tsp of *Buncha Crunch* and 1 tsp of pineapple.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	381
Energy (Kj)	1668
Protein (g)	5.4
Carbohydrate, total (g)	508
Fats, total (g)	18.5
Sugars, total (g)	12.6
Fats, saturated (g)	8.1
Fiber, total dietary (g)	1.9
Sodium (mg)	255
Calcium (mg)	117
Cholesterol (mg)	48
Iron (mg)	1
Vitamin A (µg_RAE)	57
Vitamin C (mg)	2

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

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.

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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 shaved coconut*
- € ☐ 4-1/2 cups Mandarin oranges*
- € ☐ 4-1/2 cups dried pineapple*
- € ☐ 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, marshmallows, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, dried banana chips, dried apricot, dried cherries, raisins 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 toasted coconut
- € ☐ Secure Mandarin oranges
- € ☐ Secure dried pineapple
- € ☐ Secure additional dessert toppings (3)*
- € ☐ 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