

Almond, Cherry and Chocolate Chip Create a Cake

Sweet chocolate, buttercream and cherries make for the perfect end to any meal.

Yield: 11-1/4 lbs
Serves: 40
Prep time: 2 minutes



Recipe Details

Ingredient	Qty	Unit	Alt Unit
Buttercream cake icing, vanilla, prepared	30	oz	1 qt
Chocolate Chip Cake, prepared	120	oz	40 slices
Almonds, sliced, toasted	4	oz	
Maraschino cherries, cut in half	17.75	oz	100 each
Nestlé® Toll House® Semi-Sweet Chocolate Morsels	6	oz	

Preparation Steps

1. Place buttercream into a piping bag (using a star tip is totally optional). Cover the top of the cake with "dots" of frosting.
2. Top with 1 tsp of almonds, approximately 5 pieces of cherry and 1 tsp of Nestlé Toll House Semi-Sweet Morsels.

Nutrition

Nutritional analysis per serving	
Energy (Kcal)	453
Energy (Kj)	1980
Protein (g)	5.7
Carbohydrate, total (g)	58.9
Fats, total (g)	22.3
Sugars, total (g)	19.6
Fats, saturated (g)	11.5
Fiber, total dietary (g)	2.3
Sodium (mg)	248
Calcium (mg)	108
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.

ALMOND, CHERRY AND CHOCOLATE CHIP 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 Wonka® Nerds® Rainbow*
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Chocolate 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 Maraschino cherries*
- € ☐ 4-1/2 cups sliced toasted almonds*
- € ☐ 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**

**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.*

ALMOND, CHERRY AND CHOCOLATE CHIP CREATE A CAKE

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 sliced toasted almonds
- € ☐ Secure Maraschino cherries
- € ☐ 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

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

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.

COCONUT, MANDARIN AND BUNCHA CRUNCH® 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 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.*

COCONUT, MANDARIN AND BUNCHA CRUNCH® CREATE A CAKE

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

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.*

MARSHMALLOW, BUTTERFINGER® AND RAISIN CREATE A CAKE

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