

# BANANA 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 Premier Morsels\*
- € ☐ Secure shaved toasted coconut
- € ☐ Secure bananas
- € ☐ Secure additional dessert toppings (4)\*
- € ☐ 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