

**Florence High School
Lucy Kahnke & Roean Raymer**



Recipe Worksheet

School Name	Florence		
Educator Name	Jordan Lanke		

Menu Item	Spice Cake		
Number of Portions	48	Portion Size	1 slice
Cooking Method(s)	Baking		
Recipe Source (MLA)			

Ingredients	
Item	Amount
All-purpose flour	7 cups
Baking powder	4 teaspoons
Salt	2 teaspoons
Ground cinnamon	4 teaspoons
Ground ginger	3 teaspoons
Pumpkin pie spice	½ teaspoons
Unsalted butter	2 cups
Brown sugar	2 ½ cup
White granulated sugar	½ cup
Pure vanilla extract	2 teaspoons
Large eggs	8
Sour cream	1 cup
Buttermilk	2 cups

Procedure
<ol style="list-style-type: none"> 1. Preheat the oven to 350°F. Spray three 8-inch cake pans with baking nonstick spray. 2. In a medium bowl, sift the flour. Add the baking powder, baking soda, salt, cinnamon, ginger, pumpkin pie spice, and nutmeg. Set aside. 3. In a large bowl, mix the melted butter (make sure it is cooled), brown sugar, sugar, vanilla, eggs, and sour cream. Use a whisk to make sure it is mixed until smooth. 4. Add in half of the dry ingredients and half of the buttermilk and mix until almost combined. Add the other half of the dry ingredients and the rest of the buttermilk. It should be smooth.

5. Pour the cake batter evenly into the three cake pans. Bake for 20-24 minutes until a toothpick comes out clean.
6. Let the cakes sit in the hot pan for 10 minutes. Transfer the cake to a cooling rack. Cool completely.

Recipe Worksheet

School Name	Florence		
Educator Name	Jordan Lanke		

Menu Item	Vanilla Buttercream		
Number of Portions	48	Portion Size	1 slice
Cooking Method(s)	NA		
Recipe Source (MLA)			

Ingredients	
Item	Amount
Butter	4 cups
Vanilla	2 Tbsp
Salt	1 tsp
Powder Sugar	14 cups
Heavy whipping cream	6 Tbsp

Procedure
<ul style="list-style-type: none"> • Beat butter on medium speed until smooth. • Mix in vanilla and salt. • Add powder sugar on lowest speed halfway through add heavy whipping cream • Mix until desired consistency

Recipe Worksheet

School Name	Florence		
Educator Name	Jordan Lanke		

Menu Item	Marshmallow Fondant		
Number of Portions	48	Portion Size	1 slice
Cooking Method(s)	NA		
Recipe Source (MLA)			

Ingredients	
Item	Amount
Powder Sugar	2 pounds
Mini marshmallows	16 oz
Water	4 tablespoons

Procedure
<ul style="list-style-type: none">• Melt marshmallows with water in microwave or over a double boiler on 30 second intervals until melted and smooth.• Add powdered sugar until a dough forms.• Dump it out on a powdered sugar cutting board knead until not sticky.• Add food coloring if desired.

Recipe Worksheet

School Name	Florence
Educator Name	Jordan Lanke

Menu Item	Carmel Apple Pie Filling		
Number of Portions	48	Portion Size	1/8 cup
Cooking Method(s)	NA		
Recipe Source (MLA)			

Ingredients	
Item	Amount
White granulated sugar	2 cups
Unsalted butter	½ cup
Heavy cream	1 cup
Salt	2 teaspoons
Pure vanilla extract	1 teaspoon
Apples	6
Unsalted butter	6 tablespoons
Brown sugar	2/3 cup
Ground cinnamon	2 teaspoons
Cornstarch	2 tablespoons

Procedure

Salted Caramel

1. Make sure to make this ahead of time, so the caramel can cool completely. Start by pouring sugar in a medium saucepan over medium heat. Heat the sugar until all the sugar crystals are melted. Use a whisk to mix it.
2. Let the caramel turn amber in color. This takes less than 30 seconds. Take off the heat immediately.
3. Add in half of the butter and mix until combined. Add in the rest of the butter. Heat the heavy cream in the microwave until warm. Add in half of the cream and mix. Then, finish adding in the cream. Add in the vanilla and salt.
4. Pour the caramel in a separate container and cool completely.

Apple Pie Filling

1. Peel and slice the apples. In a medium saucepan over medium heat, melt the butter. Add the apple slices, brown sugar, cinnamon, and cornstarch. Heat until the apples start to bubble. Heat for 5 minutes until mixture thickens.
2. Cool the apple filling completely before using.

Recipe Worksheet

School Name	Florence
Educator Name	Jordan Lanke

Menu Item	Rice Crisp Treat		
Number of Portions	48	Portion Size	1 slice
Cooking Method(s)	NA		
Recipe Source (MLA)	Zisk, Joanie. "Rice Krispie Treats Recipe - Single Serve." <i>One Dish Kitchen</i> , 20 December 2023, https://onedishkitchen.com/rice-krispies-treats-for-one/#wprm-recipe-container-28128 . Accessed 5 March 2024.		

Ingredients	
Item	Amount
Butter	½ tablespoon
Mini marshmallows	1 cup
Rice crispy cereal	1 cup

Procedure
<ul style="list-style-type: none"> • Melt butter and marshmallows in microwave. • Add cereal. • Mix until combined and transfer to a lightly buttered dish.

School Name	Florence		
Educator Name	Jordan Lanke		
Menu Item	Apple Spice Cake		
Number of Portions	48	Portion Size	1 slice

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
All-purpose flour	5 lbs/ 18 cups	\$2.43	\$0.14	7 cups	\$0.95
Baking powder	8.1 oz/ 48.6 teaspoons	\$1.98	\$0.04	4 teaspoons	\$0.16
Salt	26 oz/ 156	\$0.72	\$0.005	2 teaspoons	\$0.01
Ground cinnamon	2.5 oz/ 15 teaspoons	\$1.24	\$0.08	4 teaspoons	\$0.33
Ground ginger	1.5 oz/ 9 teaspoons	\$2.24	\$0.25	3 teaspoons	\$0.75
Pumpkin pie spice	2 oz/ 12 teaspoons	\$2.37	\$0.20	2 teaspoons	\$0.40
Ground nutmeg	1/5 oz/ 9 teaspoons	\$2.42	\$0.30	½ teaspoons	\$0.13
Unsalted butter	4 sticks /2 cups	\$3.98	\$1.99	2 cups	\$3.98
Brown sugar	32 oz/ 7 cups	\$2.34	\$0.33	2 ½ cups	\$0.84
White granulated sugar	4 lbs/ 9 cups	\$3.24	\$0.36	½ cup	\$0.18
Large eggs	12 eggs	\$2.64	\$0.22	8	\$1.76
Sour cream	16 oz/ 2 cups	\$1.97	\$0.99	1 cup	\$0.99
Buttermilk	½ gallon/ 8 cups	\$3.64	\$0.50	2 cups	\$0.91

Subtotal	\$31.21
Total Recipe Cost	\$11.39

Recipe Cost Worksheet

School Name	Florence		
Educator Name	Jordan Lanke		
Menu Item	Carmel Apple Pie Filling		
Number of Portions	3-4 cups	Portion Size	1/8 cup

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
White granulated sugar	4lbs/ 9 cups	\$3.24	\$0.36	2 cups	\$0.72
Unsalted butter	4 sticks /2 cups	\$3.98	\$1.99	1 cup	\$1.99
Heavy cream	16 oz/ 2 cups	\$3.37	\$1.69	1 cup	\$1.69
Salt	26 oz/ 156	\$0.72	\$0.005	2 teaspoons	\$0.01
Pure vanilla extract	1 oz/ 6 teaspoons	\$3.94	\$0.66	1 teaspoon	\$0.66
Apples	3lbs/ 10 apples	\$3.86	\$0.40	6 apples	\$2.32
Brown sugar	32 oz/ 7 cups	\$2.34	\$0.33	2/3 cup	\$0.32
Ground cinnamon	2.5 oz/ 15 teaspoons	\$1.24	\$0.08	2 teaspoons	\$0.16
Cornstarch	16 oz/ 32 tablespoons	\$1.82	\$0.06	2 tablespoons	\$0.11
Unsalted butter	4 sticks/ 32 tablespoons	\$3.98	\$0.12	6 tablespoons	\$0.75

Subtotal	\$28.50
Total Recipe Cost	\$8.73

Recipe Cost Worksheet

School Name	Florence		
Educator Name	Jordan Lanke		
Menu Item	Vanilla Buttercream Frosting		
Number of Portions	12 cups	Portion Size	¼ cup

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Unsalted Butter	4 sticks/ 2 cups	\$3.98	\$1.99 per cup	4 cups	\$7.96
Vanilla Extract	1 Floz./2 Tbsp	\$3.94	\$3.94 per Floz.	2 tablespoons	\$3.94
Powder Sugar	32oz./ 4 cups	\$2.34	\$0.59 per cup	14 cups	\$8.26
Heavy Whipping Cream	32oz./ 64 Tbsp	\$5.67	\$0.09 per Tbsp	6 tablespoons	\$0.54
Salt	26oz./ 156tsp	\$0.72	\$0.005 per tsp	1 teaspoon	\$0.005

Subtotal	\$16.65
Total Recipe Cost	\$20.71

Recipe Cost Worksheet

School Name	Florence		
Educator Name	Jordan Lanke		
Menu Item	Marshmallow Fondant		
Number of Portions	1 ½ lbs	Portion Size	0.03 lb

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Powder Sugar	32oz/2lb	\$2.34	\$1.17 per lb	2 pounds	\$2.34
Mini Marshmallows	10 oz	\$1.12	\$0.11 per oz	16 ounces	\$1.89

Subtotal	\$3.46
Total Recipe Cost	\$4.23

Recipe Cost Worksheet

School Name	Florence		
Educator Name	Jordan Lanke		
Menu Item	Rice Crisp Treat		
Number of Portions	1	Portion Size	1

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Butter	4 sticks/32 Tbsp	\$3.98	\$0.12 per Tbsp	½ Tablespoon	\$0.06
Mini marshmallows	10 oz/ 1.2 cup	\$1.12	\$0.93 per cup	1 cup	\$0.93
Crispy rice cereal	12oz/1.4 cup	\$1.97	\$1.41 per cup	1 cup	\$1.41

Subtotal	\$7.07
Total Recipe Cost	\$2.40

Cake Menu Price Worksheet

School Name	Florence
Educator Name	Jordan Lanke

Recipe	Cost
Spice Cake	\$11.39
Caramel Apple Pie Filling	\$8.73
Vanilla Buttercream Frosting	\$20.71
Marshmallow Fondant	\$4.23
Rice Crisp Treat	\$2.40

Total Cost	\$47.46
Menu Price at 33% Food Cost	\$15.66
Labor (work hours <u>4</u> x \$20 per hour)	\$80
Actual Cake Price	\$143.12