

Harrisburg High School

Aleiya Schilling
Isabella Kruthoff



This cake relates to the theme of “Luck of the Irish” in a couple of ways. The flavors we have used are Irish cream with a touch of vanilla. We have worked hard to ensure that the Irish cream flavor isn’t too artificial or overpowering. Irish cream is both the flavor of the cake and the buttercream.

The design of this cake is very intricate. We hand piped a bouquet of flowers that wrapped around the cake in shades of green. We also have edible chrome powders that we turned into paint and splattered all over the cake in rainbow colors for a dramatic effect. In addition, we have crafted handmade chocolate golden nuggets. On the very top we have made a leprechaun coming out of the cake surrounded by the golden nuggets. There is a cool feature on the inside that involves the golden nuggets as well.







ProStart Cake Decorating Confirmation of Student Participation

School Name: Harrisburg

I Deb Rombough (Instructors Name) verify that Aleiya Schilling
(student baker) and Isabella Knuthoff (student baker) completed all
aspects of this project on their own, under my supervision.

Instructor Signature Deb Rombough Date 3-4-24

Attachment A

Recipe Worksheet

State Name	Harrisburg
Educator Name	Deb Rombough

Menu Item	Buttercream		
Number of Portions	NA	Portion Size	NA
Cooking Method(s)	NA		
Recipe Source (MLA)	Original		

Ingredients	
Item	Amount
Butter	4 Sticks
Powdered sugar	10 Cups
Salt	1 Teaspoon
Irish Cream Syrup	¼ cup
Milk	7 Tablespoons

Procedure
<p>Make sure the butter is at room temp. Mix the butter in the mixer till its smooth. Mix salt and powdered sugar together and slowly add in 2 cups at a time to the butter. Once half the powdered sugar mixture is in the butter add the Irish Cream and 4 Tablespoons of milk. Add in the rest of the powdered sugar mixture and the last 3 Tablespoons of the milk.</p>

Recipe Cost Worksheet

State Name	Harrisburg		
Educator Name	Deb Rombough		
Menu Item	Buttercream		
Number of Portions	NA	Portion Size	NA

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Butter	1 lb/ 1.91 cups	\$4.99	\$2.612/ per cup	2 Cups	\$5.225
Powdered Sugar	7lbs/ 31.5 Cups	\$27.75	\$0.865/ per cup	10 cups	\$8.650
Salt	26 oz/ 156 tsp	\$1.99	\$0.0128/ per tsp	1 tsp	\$0.012
Irish Cream Syrup	750ML/3.17 cups	\$7.25	\$2.287 / cup	¼ cup	\$0.571
Milk	1 gallon/ 256 Tablespoons	\$3.89	\$0.01519	7 Tablespoons	\$0.106

Subtotal	14.56
Total Recipe Cost	14.56

Recipe Worksheet

State Name	Harrisburg
Educator Name	Deb Rombough

Menu Item	Irish Cream Cake		
Number of Portions	10	Portion Size	10
Cooking Method(s)	Baking		
Recipe Source (MLA)	https://bakeorbreak.com/2021/12/irish-cream-cake/		

Ingredients	
Item	Amount
Cake flour	1 ½ Cups
Baking Powder	1 Teaspoon
Salt	¼ Teaspoons
Unsalted Butter	½ Cup
Sugar	1 Cup
Large Eggs	2
Irish Cream Syrup	¼ cup
Vanilla Extract	½ Teaspoon
Whole Milk	½ Cup

Procedure
<ol style="list-style-type: none"> 1. Preheat the oven to 350°F. Line a 9-inch round (or 8-inch square) cake pan with parchment paper. Grease the paper and any exposed parts of the inside of the pan. 2. Whisk together the flour, baking powder, and salt. Set aside. 3. Using an electric mixer on medium speed, beat the butter and sugar until light and fluffy. Add the eggs, one at a time, mixing well after each addition. Mix in the Irish cream and vanilla. 4. Reduce mixer speed to low. Add the flour mixture in three portions, alternating with two portions of milk. Mix just until combined. 5. Transfer the batter to the prepared pan and spread evenly. Tap the pan gently a few times on the counter to get rid of any large air pockets. 6. Bake the cake for 35 to 40 minutes, or until the cake is golden brown and a pick inserted into the center comes out clean. 7. Place the pan on a wire rack and allow the cake to cool.

Recipe Cost Worksheet

State Name	Harrisburg		
Educator Name	Deb Rombough		
Menu Item	Irish Cream Cake		
Number of Portions	1 (8 inch round)	Portion Size	X 5

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Cake flour	26 oz	\$4.19	\$.161	12 oz	\$1.933
Baking powder	10 oz/ 60 tsp	\$2.99	\$0.0465/ per ts	1 tsp	\$0.046
Salt	26 oz/ 156 tsp	\$1.59	\$0.0128/ per tsp	¼ tsp	\$0.003
Unsalted Butter	1 lb/ 1.91 cups	\$4.99	\$2.6126/ per cup	½ Cup	\$1.306
Sugar	4 lbs	\$3.99	\$0.3898/ per cup	1 Cup	\$0.389
Large Eggs	12	3.99	\$0.25/ per egg	2	\$0.500
Irish Cream Syrup	750ML/3.17 cups	\$7.25	\$2.287 / cup	¼ Cup	\$0.571
Vanilla Extract	4 fl oz/ 24 tsp	\$13.49	\$0.5621/ per tsp	½ tsp	\$0.281
Whole Milk	1 gal/ 16 cups	\$3.89	\$0.2431/ per cup	½ Cup	\$0.121

Subtotal	5.153
Total Recipe Cost	5.153
Portion Cost	X 5 layers = 25.76

Recipe Worksheet

State Name	Harrisburg
Educator Name	Deb Rombough

Menu Item	Marshmallow fondant		
Number of Portions	2 Cups	Portion Size	2 Cups
Cooking Method(s)	N/A		
Recipe Source (MLA)	https://tastesbetterfromscratch.com/marshmallow-fondant/#recipe		

Ingredients	
Item	Amount
Mini marshmallows	16 oz. pkg (8.5 C)
Water	2 T.
Confectioners Sugar	8 C
Vegetable Shortening	1/3 C

Procedure
<ol style="list-style-type: none"> 1. Place marshmallows and 2 tablespoons of water in a large microwave-safe bowl. 2. Microwave for 30 seconds on high; stir until mixed well. Continue microwaving in 30 second intervals until melted and smooth. 3. Place about 5 cups of the powdered sugar on top of the melted marshmallow mixture and gently fold it into the marshmallows. 4. Grease your hands and your counter generously with shortening. Turn marshmallow mixture onto the counter and start kneading it like you would dough. 5. Add more confectioners' sugar as needed and re-grease your hands and the counter as needed. 6. If the marshmallow fondant is tearing easily, it is too dry; add water (about 1/2 tablespoon at a time) kneading it until the fondant forms a firm, smooth elastic ball that will stretch without tearing.

Recipe Cost Worksheet

State Name	Harrisburg		
Educator Name	Deb Rombough		
Menu Item	Marshmallow Fondant		
Number of Portions	2 Cups	Portion Size	2 cups

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Mini Marshmallows	16 oz.	2.59	.16 / oz	16 oz.	2.590
Water	N/A	.00	.00	2 T.	.00
Confectioners (Powdered) Sugar	32 oz / 4 C	2.59	.65 / C	8 C	5.200
Vegetable Shortening	48 oz / 6 C	6.99	1.17 / C	1/3 C	.390

Subtotal	8.18
Total Recipe Cost	8.18

Recipe Worksheet

State Name	Harrisburg		
Educator Name	Deb Rombough		

Menu Item	Golden Coins		
Number of Portions	1	Portion Size	50
Cooking Method(s)	Baking		
Recipe Source (MLA)	Original Recipe		

Ingredients	
Item	Amount
Almond Bark	12 oz.
Gold Glitter Edible Dust	.10 oz.

Procedure
<ol style="list-style-type: none"> 1. Melt Almond Bark 2. Dot onto silpat 3. Let dry 4. Spray with Gold Glitter Edible Dust

Recipe Cost Worksheet

State Name	Harrisburg		
Educator Name	Deb Rombough		
Menu Item	Golden Coins		
Number of Portions	1	Portion Size	50 coins

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Almond Bark	24 oz.	\$3.99	\$.166 / oz.	12 oz.	\$1.995
Glitter Edible Dust	.35 oz.	\$6.98	\$2.443 / oz.	.10 oz.	\$2.443

Subtotal	4.438
Total Recipe Cost	4.438

Cake Menu Price Worksheet

School Name	Harrisburg
Educator Name	Deb Rombough

Recipe	Cost
Buttercream	\$14.560
Irish Cream Cake	\$25.760
Marshmallow Fondant	\$8.180
Golden Coins	\$4.438

Total Cost	53.938
Menu Price at 33% Food Cost	160.42
Labor (work hours <u> 2 </u> x \$20 per hour)	40.00
Actual Cake Price	\$200.41