

Recipe Worksheet

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| School Name | Huron High School |
| Educator Name | Jessica Rodacker |

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|----------------------------|---|---------------------|----------|
| Menu Item | Italian Meringue Buttercream | | |
| Number of Portions | 4 cups | Portion Size | 1/3 cups |
| Cooking Method(s) | Boiling | | |
| Recipe Source (MLA) | Marek, Elizabeth. "Classic Italian Meringue Buttercream." <i>Sugar Geek Show</i> , 15 Dec. 2020, sugargeekshow.com/recipe/italian-meringue-buttercream/#recipe. | | |

| Ingredients | |
|------------------|--------------|
| Item | Amount |
| Granulated sugar | 8 ounces |
| Water | 4 ounces |
| Salted butter | 1/8 teaspoon |
| Large egg whites | 4 |
| Unsalted butter | 12 ounces |
| Vanilla extract | 1 teaspoon |

| Procedure |
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| <p>On one stove pot, mix together the water and the sugar, and bring to a boil. Wait until it reaches 240 degrees Fahrenheit. When it reaches 235 degrees, begin whipping the egg whites and add the salt. When the egg whites reach soft peaks, pour the sugar mixture on a steady stream on to the whipping whites while mixing on low speed. After it has stiff peaks, take it out and place it in a bowl and into the fridge for 15 mins. Once cooled, whip the butter and vanilla until the buttercream is light and fluffy and no longer has a butter taste.</p> |

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|----------------------------|--|---------------------|------|
| Menu Item | Raspberry Cake | | |
| Number of Portions | 12 | Portion Size | 1/12 |
| Cooking Method(s) | Baking | | |
| Recipe Source (MLA) | Baber, Ash, and Ash Baber. "Pistachio and Raspberry Cake Ash Baber." <i>Ash Baber</i> , 5 Feb. 2024, ashbaber.com/pistachio-and-raspberry-cake. | | |

| Ingredients | |
|---------------------------|---------------|
| Item | Amount |
| unsalted butter, softened | 125g |
| vegetable oil | 125ml |
| granulated sugar | 250g |
| vanilla extract | 2 teaspoon |
| eggs | 4 |
| self raising flour | 250g |
| whole milk | 60ml |
| whole milk | 300ml |
| granulated sugar | 2 tablespoons |
| vanilla extract | 1 teaspoon |

| Procedure |
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| <p>Preheat the oven to 350 degrees Fahrenheit and line the cake tins. In a large bowl add the softened butter, oil, granulated sugar, and vanilla and beat on high speed for 5 mins. Add 2 of the eggs , whisk then, add the other 2 whites while still whisking. Add the self raising flour and the milk. Pour into cake tins and bake from 40-45 mins. In a pot add the milk, sugar and vanilla until the sugar melts. Poor in the cake layers after taken out of the oven</p> |

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| Menu Item | Fondant | | |
| Number of Portions | 24 | Portion Size | N/A |
| Cooking Method(s) | Microwave | | |
| Recipe Source (MLA) | Walker, Emily. "How to Make Fondant." <i>Favorite Family Recipes</i> , 18 Nov. 2023, www.favfamilyrecipes.com/how-to-make-fondant/ . | | |

| Ingredients | |
|--------------------|---------------|
| Item | Amount |
| Mini marshmallows | 24 ounces |
| Powdered sugar | 48 ounces |
| Water | 6 Tablespoons |
| shortening | 2 teaspoon |

| Procedure |
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| Put marshmallows, water and shortening in a glass microwaveable bowl and microwave for 20 seconds, then stir and repeat 4 times or until the marshmallow is melted. Pour into a mixer and mix well using dough attachment. Add in powdered sugar a cup at a time. Keep adding until it has the consistency of a play dough. When the fondant becomes too stiff to mix in the mixer, pull the fondant out and knead it on the counter, adding more sugar if needed. |

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| Menu Item | Rice krispies | | |
| Number of Portions | 8 | Portion Size | 1 piece |
| Cooking Method(s) | Melting | | |
| Recipe Source (MLA) | Bytes, Beth - Budget. "Extra Soft and Goopy Rice Krispy Treats!" <i>Budget Bytes</i> , 15 Dec. 2023, www.budgetbytes.com/homemade-rice-krispie-treats/ . | | |

| Ingredients | |
|---------------------|----------------|
| Item | Amount |
| Salted butter | 5.5 Tablespoon |
| Mini marshmallows | 5.5 Cups |
| vanilla extract | 1 teaspoon |
| rice krispie cereal | 4 cups |

| Procedure |
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| <p>Line a dish with waxed paper or foil and coat lightly in oil. Add the butter to a pot and melt over medium heat. Once the butter is melted, add the marshmallows and continue to stir and cook until the marshmallows are melted and incorporated into the butter. After it's melted and incorporated, remove from the heat and stir in the vanilla extract. Add the Rice Krispie cereal and stir until everything is coated in the marshmallow mixture. Press the Rice Krispie mixture into the prepared dish and let it cool.</p> |

Recipe Cost Worksheet

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|---------------------------|------------------------------------|---------------------|------|
| School Name | Huron High School | | |
| Educator Name | Jessica Rodacker | | |
| Menu Item | Raspberry Saint Patrick's Day Cake | | |
| Number of Portions | 1 | Portion Size | 1/12 |

| Ingredient | Purchase Unit | Purchase cost | Unit cost | Amount Needed | Ingredient Cost |
|---------------------|---------------|---------------|-----------|----------------|-----------------|
| unsalted butter | Pound | \$4.49 | 2.245 | 2.5 cups | 5.61 |
| salted butter | Pound | \$4.49 | .280625 | 5 tablespoon | 1.40 |
| eggs | Dozen | \$3.69 | 0.307 | 8 | 2.45 |
| vanilla extract | Ounce | \$8.79 | 0.5475 | 3.5 tablespoon | 1.92 |
| powder sugar | Pound | \$2.39 | 2.39 | 4 cups | 9.56 |
| marshmallows | Ounce | \$4.48 | 0.28 | 3.25 cups | 0.91 |
| granulated sugar | Pound | \$3.59 | 1.795 | 2.2 cups | 3.95 |
| Rice Krispie cereal | Ounce | \$5.69 | 0.3556 | 5 cups | 1.78 |
| food coloring | Box | \$5.99 | 5.99 | 1 | 5.69 |
| shortening | Ounce | \$5.29 | 5.29 | 2 teaspoon | 0.10 |
| vegetable oil | Ounce | \$5.69 | 0.355 | ½ cup | 0.175 |
| raspberry jello | pack | \$1.69 | 1.69 | 1 | 1.69 |
| self raising flour | Pound | \$6.99 | 0.4368 | 1 cup | .50 |
| whole milk | Cups | \$3.59 | 3.59 | 1.25 cups | 2.24 |
| white chocolate | 20 ounce | \$3.69 | 3.69 | 1 | 3.69 |
| toothpicks | pack | \$1.99 | 1.99 | 1 | 1.99 |

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| Subtotal | 43.66 |
| Total Recipe Cost | 43.66 |

