

School Name:

Mobridge Pollock High School

Students Baker(s):

Mosset, Briana

Reiss, Alexis



Recipe Worksheet

School Name	Mobridge Pollock School
Educator Name	Ella Gonzales

Menu Item	St. Patrick's Rainbow Cake with Pot of Gold		
Number of Portions	36	Portion Size	3 oz
Cooking Method(s)	Bake		
Recipe Source (MLA)	Marek, Evangeline. "Moist vanilla cake recipe with easy buttercream". Sugar Geek Recipes. https://www.youtube.com/watch?v=34Qu9kZn1lw , Accessed 3 March 2024		

Ingredients	
Item	Amount
Rainbow Cake:	
Butter	24 oz
Egg Whites	12 oz
All-purpose Flour	18 pcs
Baking Powder	32 oz
Almond Extract	1.5 oz
Salt	.25 oz
Vanilla extract	.5 oz
Milk	30 oz
Vegetable Oil	6 oz
Food coloring	2 oz
Frosting:	
Butter	12 oz
Shortening	12 oz
Vanilla	.5 oz
Powdered Sugar	96 oz
Milk	6 oz
Corn Syrup	6 oz
Food coloring	2 oz
Fondant:	
Tapioca starch	9 oz
Powdered sugar	66 oz
Shortening	36 oz

Ingredients	
Item	Amount
Tylose powder	4.5 oz
Food coloring	2 oz

Procedure
<p>To make the rainbow cake:</p> <ol style="list-style-type: none"> 1. Preheat your oven to 350 degrees. Prepare round cake pans by greasing and flouring or adding parchment to bottom of the pan. 2. Combine butter, egg whites, all-purpose flour, baking powder, almond extract, salt, vanilla, milk, vegetable oil, and desired food coloring in a mixing bowl and mix with paddle attachment. 3. Beat on medium speed. Scrape bowl to be sure all ingredients are thoroughly blended. 4. Divide batter into pans and bake at 350 degrees for 25-35 minutes. <p>To make the buttercream icing:</p> <ol style="list-style-type: none"> 1. Cream butter and shortening with electric mixer then add vanilla. 2. Gradually add sugar one cup at a time, beating well on medium speed. 3. Scrape sides and bottom of bowl often. 4. When all sugar has been mixed in, icing will appear dry. 5. Add milk and beat at medium speed until light and fluffy. <p>To make fondant:</p> <ol style="list-style-type: none"> 1. Combine tapioca starch, 8 oz powdered sugar, and 4 tablespoons of water in a glass bowl. (Mixture 1) 2. Microwave for 1 minute and 30 seconds. 3. In a separate container, sift 14 oz powdered sugar and tylose powder. Mix with shortening. (Mixture 2) 4. Combine mixture 1 and mixture 2 until well blended. 5. Add 2-3 drops of food color if needed. Knead until soft.

Recipe Cost Worksheet

School Name	Mobridge Pollock School		
Educator Name	Ella Gonzales		
Menu Item	St. Patrick's Rainbow Cake with Pot of Gold		
Number of Portions	36	Portion Size	3 oz

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Cake:					
Butter	32 oz	4.18	.13	24 oz	3.13
Sugar	4 lb / 64 oz	5.39	.08	12 oz	1.01
Eggs	12 pcs	5.00	.42	18 pcs	7.5
Flour	5 lb / 8 oz	3.00	.37	32 oz	1.2
Baking powder	8 oz	1.98	.25	1.5 oz	.37
Salt	26 oz	1.59	.06	.25 oz	.01
Almond extract	2 oz	6.99	3.5	.5 oz	1.74
Milk	1 gal / 128 oz	3.13	.02	30 oz	.73
Vegetable Oil	1 gal / 128 oz	8.97	.07	6 oz	.42
Food coloring	4 oz	12.48	3.12	2 oz	6.24
Frosting:					
Butter	32 oz	4.18	.13	12 oz	1.56
Shortening	48 oz	8.54	.18	12 oz	2.13
Vanilla extract	1 oz	3.99	3.99	.5 oz	1.99
Powdered Sugar	32 oz	2.34	.07	96 oz	7.02
Milk	1 gal / 128 oz	3.13	.02	6 oz	.12
Corn Syrup	32 oz	5.72	.17	6 oz	1.07
Food coloring	4 oz	12.48	3.12	2 oz	6.24
Fondant:					
Tapioca starch	24 oz	11.99	.5	9 oz	4.50
Powdered sugar	32 oz	2.34	.07	66 oz	4.53

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Shortening	48 oz	8.54	.18	36 oz	6.48
Tylose powder	6 oz	12.99	2.16	4.5 oz	9.74
Food coloring	4 oz	12.48	3.12	2 oz	6.24

Subtotal	74.27
Total Recipe Cost	74.30

Cake Menu Price Worksheet

School Name	Mobridge Pollock School
Educator Name	Ella Gonzales

Recipe	Cost
Cake:	
Butter	3.13
Sugar	1.01
Eggs	7.5
Flour	1.2
Baking powder	.37
Salt	.01
Almond extract	1.74
Milk	.73
Vegetable Oil	.42
Food coloring	6.24
Frosting:	
Butter	1.56
Shortening	2.13
Vanilla extract	1.99
Powdered Sugar	7.02
Milk	.12
Corn Syrup	1.07
Food coloring	6.24
Fondant:	
Tapioca starch	4.50
Powdered sugar	4.53
Shortening	6.48

Recipe	Cost
Tylose powder	9.74
Food coloring	6.24

Total Cost	74.30
Menu Price at 33% Food Cost	225.15
Labor (work hours 2 x \$20 per hour)	40.00
Actual Cake Price	265.15