

T. F. Riggs High School

Mackenzie Magee and Kiersten Miller

Typically when people think of St. Patrick's Day, they think of the happy little leprechaun with a pot of gold at the end of the rainbow. My teammate and I, however, decided to go more towards the roots of what a traditional leprechaun is. We found out that leprechauns are cobblers by trade, and have secret stashes of gold. It is said, if you catch him, that he would have to reveal his gold to you. So, to bring this idea to life, we sculpted a leprechaun making a shoe while sitting on a mushroom. And next to him is his stash of gold. We also did the same for our cake flavors. In Ireland, coffee and apple are common (and delicious) flavors used. So, we chose to make a fluffy apple layer cake with a soft Irish buttercream.

Apple Cake Menu Price

School Name	South Dakota – TF Riggs
Educator Name	La Kisha Jordan

Recipe	Cost
Apple Layer Cake	\$1.25
Irish Buttercream	\$3.72
Bailey's Irish Cream	\$0.29
Molding Chocolate	\$3.50
Molding Rice Krispies	\$3.02
Edible Paint	\$1.97

Total Cost	\$13.75
Menu Price at 33% Food Cost	\$41.67
Labor (work hours <u> 4.5 </u> x \$20 per hour)	\$90
Actual Cake Price	\$131.67

Irish Buttercream

State Name	South Dakota – TF Riggs
Educator Name	La Kisha Jordan

Menu Item	Irish Buttercream		
Number of Portions	4	Portion Size	3 C.
Cooking Method(s)	Beating		
Recipe Source (MLA)	Walton, Katherine. "Irish Cream Buttercream." <i>Walton Cake Boutique</i> , 18 May 2022, https://waltoncakeboutique.com/recipes/irish-cream-buttercream/ . Accessed 5 March 2024.		

Ingredients	
Item	Amount
Salted Butter	4 C.
Powdered Sugar	16 C.
Bailey's Irish Cream	12 tbsp.

Procedure
<ol style="list-style-type: none"> 1. Add cool but soft salted butter to the mixer, beat on medium speed, then scrape the bowl as necessary. 2. Continue to mix and increase speed to the highest. It is very important that the butter is beaten until it changes color to a very pale almost white or ivory color. 3. Scrape the bowl as needed. 4. Add icing sugar in small batches at a time. Mix on low speed when adding the icing sugar, then increase the speed. It is important that all of the icing sugar is fully incorporated into the butter. You must scrape the bowl as necessary. This is essential to achieve a smooth consistency. 5. Add Baileys Irish Cream and continue to mix at medium to high speed until smooth. 6. Add desired gel food coloring.

Irish Buttercream Costing

State Name	South Dakota – TF Riggs		
Educator Name	La Kisha Jordan		
Menu Item	Irish Buttercream		
Number of Portions	4	Portion Size	96 oz.

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Salted Butter	16 oz.	\$3.98	\$0.249/ oz.	32 oz.	\$7.96
Powdered Sugar	64 oz.	\$17.50	\$0.273/ oz.	128 oz.	\$34.94
Bailey's Irish Cream	6 oz.	\$1.75	\$0.292/ oz.	6 oz.	\$1.75

Subtotal	\$44.65
1 % for small amounts of spices (Q Factor)	N/A
2 % for frying oil	N/A
Total Recipe Cost	\$44.65
Portion Cost	\$3.72

Bailey's Irish Cream

State Name	South Dakota – TF Riggs
Educator Name	La Kisha Jordan

Menu Item	Bailey's Irish Cream		
Number of Portions	1 ½	Portion Size	½ C.
Cooking Method(s)	N/A		
Recipe Source (MLA)	"Non Alcoholic Baileys Irish Cream." The Littlest Crumb, 15 April 2023, https://thelittlestcrumb.com/non-alcoholic-baileys-irish-cream/ . Accessed 5 March 2024.		

Ingredients	
Item	Amount
Milk	¾ C.
Cream	¾ C.
Chocolate Syrup	3 tbsp.
Espresso	3 tsp.
Vanilla Extract	¾ tsp.

Procedure
<ol style="list-style-type: none"> 1. Add the milk, cream chocolate syrup, espresso, vanilla extract and almond extract to a bowl and mix well. 2. Strain into another bowl and use however you wish.

Bailey's Irish Cream Costing

State Name	South Dakota – TF Riggs		
Educator Name	La Kisha Jordan		
Menu Item	Bailey's Irish Cream		
Number of Portions	1 ½	Portion Size	6 oz.

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Milk	64 oz.	\$1.86	\$0.029/ oz.	6 oz.	\$0.17
Cream	16 oz.	\$3.37	\$0.211/ oz.	6 oz.	\$1.27
Chocolate Syrup	24 oz.	\$3.62	\$0.151/ oz.	1.5 oz.	\$0.23
Espresso	48 oz.	\$5.88	\$0.1225/ oz.	0.5 oz.	\$0.06
Vanilla Extract	8 oz.	\$1.46	\$0.1825/ oz.	0.125 oz.	\$0.02

Subtotal	\$1.75
1 % for small amounts of spices (Q Factor)	N/A
2 % for frying oil	N/A
Total Recipe Cost	\$1.75
Portion Cost	\$0.29

Molding Chocolate

State Name	South Dakota – TF Riggs
Educator Name	La Kisha Jordan

Menu Item	Molding Chocolate		
Number of Portions	2	Portion Size	1lb.
Cooking Method(s)	Melting		
Recipe Source (MLA)	Marek, Elizabeth. "Modeling Chocolate Recipe (fool-proof) + easy tutorial." Sugar Geek Show, 29 March 2018, https://sugargeekshow.com/recipe/modeling-chocolate-recipe/#recipe . Accessed 5 February 2024.		

Ingredients	
Item	Amount
White Candy Melts	32 oz.
Corn Syrup	8 oz.

Procedure
<ol style="list-style-type: none">1. Melt candy melts in a plastic or microwave-safe bowl in the microwave or stove-top sauce pan.2. Warm corn syrup and add food coloring. Remember that your final product will be lighter than the color of your corn syrup. You can also add color later if you want.3. Fold mixture together with a spatula until mixture starts to seize and resembles soft serve ice cream.4. It is important to not over-mix or your modeling chocolate will get oily.5. Wrap in plastic and let set until chocolate is firm but still pliable. Usually a couple of hours depending on how hot it is in your room.6. Unwrap chocolate and knead until smooth, smashing any hard lumps with your fingers.7. Re-wrap chocolate and place back in plastic wrap to set up until hard.

Molding Chocolate Costing

State Name	South Dakota – TF Riggs		
Educator Name	La Kisha Jordan		
Menu Item	Molding Chocolate		
Number of Portions	2	Portion Size	1 lb.

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
White Candy Melts	12 oz.	\$4.78	\$0.398/ oz.	32 oz.	\$12.736
Corn Syrup	16 oz.	\$2.54	\$0.159/ oz.	8 oz.	\$1.272

Subtotal	\$14.008
1 % for small amounts of spices (Q Factor)	N/A
2 % for frying oil	N/A
Total Recipe Cost	\$14.008
Portion Cost	\$3.502

Molding Rice Krispies

State Name	South Dakota – TF Riggs
Educator Name	La Kisha Jordan

Menu Item	Molding Rice Krispies		
Number of Portions	1 ½	Portion Size	4 C.
Cooking Method(s)	Melting		
Recipe Source (MLA)	"Cake Decorating Rice Krispies - The Secret to Sculpted Cakes." <i>Chelsweets</i> , 4 March 2021, https://chelsweets.com/cake-decorating-rice-krispies/ . Accessed 5 March 2024.		

Ingredients	
Item	Amount
Mini Marshmallows	6 C.
Puffed Rice Cereal	9 C.

Procedure
<ol style="list-style-type: none"> 1. Place 4 cups of mini marshmallows in a heatproof bowl and heat in the microwave for 30 seconds at full power. 2. Stir then heat in 15 second intervals (stirring between) until the marshmallows look soft and are melted. 3. Pour in 6 cups of rice krispies or puffed rice cereal and stir until the cereal is fully coated in melted marshmallows. 4. Grease your hands with cooking spray then create whatever shapes you need. I recommend firmly pressing the rice krispies together to compact them into a firm shape. This will make them easier to frost.

Molding Rice Krispies Costing

State Name	South Dakota – TF Riggs		
Educator Name	La Kisha Jordan		
Menu Item	Molding Rice Krispies		
Number of Portions	1 ½	Portion Size	4 C.

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Mini Marshmallows	16 oz.	\$2.38	\$0.149/ oz.	48 oz.	\$7.15
Puffed Rice Cereal	36 oz.	\$5.48	\$0.152/ oz.	72 oz.	\$10.94

Subtotal	\$18.09
1 % for small amounts of spices (Q Factor)	N/A
2 % for frying oil	N/A
Total Recipe Cost	\$18.09
Portion Cost	\$3.015

Edible Paint

State Name	South Dakota – TF Riggs
Educator Name	La Kisha Jordan

Menu Item	Edible Paint		
Number of Portions	8	Portion Size	3 tbsp.
Cooking Method(s)	Mixing		
Recipe Source (MLA)	Homemade Recipe No Source		

Ingredients	
Item	Amount
Powdered Sugar	3 ½ C.
Water	5 tbsp.
Gel Food Coloring	1/16 teaspoon (half ⅛)

Procedure
<ol style="list-style-type: none"> 1. Measure out all ingredients before placing them into the same bowl and mixing until everything is dissolved. 2. Paint onto whatever you want for color!

Edible Paint Costing

State Name	South Dakota – TF Riggs		
Educator Name	La Kisha Jordan		
Menu Item	Edible Paint		
Number of Portions	8	Portion Size	3 tbsp.

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost
Powdered Sugar	16 oz.	\$8.95	\$0.559/ oz.	28 oz.	\$15.65
Water	128 oz.	\$1.34	\$0.010/ oz.	2.5 oz.	\$0.03
Gel Food Coloring	2.7 oz.	\$3.88	\$1.437/ oz.	1/16 teaspoon (half of 1/8)	\$0.09

Subtotal	\$15.77
1 % for small amounts of spices (Q Factor)	N/A
2 % for frying oil	N/A
Total Recipe Cost	\$15.77
Portion Cost	\$1.97