Station	Recipe Number	Barcode	Short Name	Icon	Price	Packaging Manufacturer Number	Label Type
Cup"" Cakes	113743	886721815433	Carrot Cake ""Cup"" Cake with Walnuts	V	$0.00	TS12CCR	Butterfly
Cup"" Cakes	113739	886721814665	German Chocolate ""Cup"" Cake	V	$0.00	TS12CCR	Butterfly
Cup"" Cakes	113758	886721814009	Lemon Raspberry Parfait ""Cup"" Cake	V	$0.00	TS12CCR	Butterfly
Cup"" Cakes	113754	886721813743	Nutella ""Cup"" Cake	V	$0.00	TS12CCR	Butterfly
Cup"" Cakes	113740	886721814627	Red Velvet ""Cup"" Cake	V	$0.00	TS12CCR	Butterfly
Cup"" Cakes	113741	886721814528	S'mores Parfait ""Cup"" Cake		$0.00	TS12CCR	Butterfly
Cup"" Cakes	113751	886721815709	Vanilla ""Cup"" Cake	V	$0.00	TS12CCR	Butterfly

CulinArt Carrot "Cup" Cake with Walnuts (113743)

Revision Date: Feb 11, 2019

Category: Desserts-Cakes/Cupcakes

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Carrot Cake Cupcake (89307)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cream Cheese Icing (108636)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Walnut Halves & Pieces, Chopped Fine (4210)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Carrot Cake Cupcake (89307)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Prepare Carrot cake according to manufacturers instructions. 1. Using a 2 1/2 inch round ring mold cutter, cut out 1-inch thick circles. 2. Place Cream Cheese Icing in a pastry bag with a large star tip. 3. For assembly, Pipe one ounce of the icing in the bottom of the plastic cup. 4.Top with carrot cake evenly. 5. Top with 1 oz of icing, starting from center and working outwards in a circular motion. 6. Garnish with carrot cake crumbs and chopped walnuts. Close lid and place label on. Hold at or below 41 degrees F. Shelf Life: 3 days

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt German Chocolate "Cup" Cake (113739)

Revision Date: Feb 8, 2019

Category: Desserts-Cakes/Cupcakes

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 ea

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	German Chocolate Cupcake (89309)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Chocolate Fudge Icing, RTU (3385)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Chocolate Fudge Icing Mix (3923)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Sweetened Coconut, Shredded, Toasted (1842)	AP	1/8 oz	3-1/4 oz	6-1/4 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Prepare Chocolate cake according to manufacturers instructions. 1. Using a 2 1/2 inch round ring mold cutter cut out 1 inch thick circles. 2. Place Fudge Icing in a pastry bag with a large star tip. 3. For assembly, Pipe one ounce of the German Chocolate Icing in the bottom of the plastic cup. 4. Sprinkle with the toasted coconut and top with the cake circle 5. Starting from the center and working outwards in a curcular motion, pipe the Double Dutch Fudge icing on top. 6. Garnish with toaste Coconut flakes. 7. Close lid and place label on. Hold at or below 41 degrees F. Shelf life: 3 days

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Lemon Raspberry Parfait "Cup" Cake (113758)

Revision Date: Feb 8, 2019

Category: Desserts-Pudding/Parfait/Frozen

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Whipped Topping, On Top (7655)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Fresh Raspberries (7811)	EP	1/4 tsp	2 tbsp, 1/4 tsp	1/4 cup, 1/2 tsp
	FLIK Iced Lemon Pound Cake (105149)		2 oz	3 lb, 2 oz	6 lb, 4 oz
	FLIK Iced Lemon Pound Cake (105149)		1/2 oz	12-1/2 oz	1 lb, 9 oz
	Vanilla Pudding, Canned, RTU (7097)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Raspberry Pie Filling, Canned (22078)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Prepare Lemon Pound cake according to manufacturers instructions. Procedure: 1. Using a 2 1/2 inch round ring mold cutter, cut out circle in the pound cake. 2. Place Vanilla Pudding in a pastry bag with a large star tip. 3. For assembly, place raspberry jam in bottom of the plastic container. 4. Top with 1 oz of vanilla pudding. 5. Top evenly with cake circle. 6. Top with Whipped Cream starting from center working outwards in a circular motion. Top whipped cream with crumbled Lemon Pound Cake. 7. Top with 1 whole raspberry. Close lid and place label on. Hold at or below 41 degrees F.

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Nutella "Cup" Cake (113754)

Revision Date: Feb 8, 2019

Category: Desserts-Cakes/Cupcakes

Production Area: Cold Prep

Source: CulinArt

Prep Time: 20 mins

Minimum Batch:

Portion: 1 serving

Cook Time: 30 mins

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Yellow Cake Mix (3914)	AP	1-2/3 oz	2 lb, 10 oz	5 lb, 4 oz
	Tap Water (7644)	AP	2 tbsp	3 cup, 2 tbsp	1 qt, 2-1/4 cup
2	Butter, Softened (1166)	AP	3/4 oz	1 lb, 3 oz	2 lb, 5-1/2 oz
	Powdered Sugar (7495)	AP	1 oz	1 lb, 9 oz	3 lb, 2 oz
	Pure Vanilla Extract (2544)	AP	<1/8 tsp	3/4 tsp	1-1/2 tsp
	Nutella, Chocolate Hazelnut Spread (56109)	AP	3/4 tsp	1/3 cup, 2-3/4 tsp	3/4 cup, 1-1/2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. For the Cake: 1. Mix together water and yellow cake mix according to manufacturer's instructions until well incorporated and smooth. 2. Pour into full sheet pan. Bake at 350 degrees F for 25-30 minutes, until inserted toothpick comes out clean. 3. Cool completely on a bakers rack.
2	Refer to HACCP Plan Form HFS# 005: Prepared Cold for Cold Storage. Refer to HACCP Plan Form HFS# 004: Prepared Cold for Cold Service. For the Nutella Buttercream: 1. Beat butter with a mixer on medium-high speed until pale and creamy, about 2 minutes. 2. Reduce speed to medium. Add sugar, 1/2 cup at a time, beating after each addition of sugar, about 5 minutes. Increase speed to high after every 2 additions of sugar and beat for 10 seconds, then reduce speed to medium-high. 3. Add vanilla extract and beat until butter cream is smooth. 4. Add Nutella, beat until incorporated. Hold at or below 41 degrees F.
3	To Assemble "Cup" Cakes: 1. Using a 2 1/2 inch round ring mold cutter, cut out 1-inch thick circles of the sheet cake. **Do not discard the cake scraps. Place cake scraps in a food processor and pulse to make cake crumbs. Reserve the cake crumbs. 2. Place Buttercream Icing in a pastry bag with a large star tip. 3. For assembly, pipe one ounce of the buttercream icing in the bottom of an 8 oz plastic cup. 4. Top evenly with cake circle. 5. Top with 1 oz of buttercream icing, starting from center and working outwards in a circular motion. 6. Garnish with reserved cake crumbs. Close lid and place label on. Hold at or below 41 degrees F. Shelf Life: 3 days

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Red Velvet "Cup" Cake (113740)

Revision Date: Feb 8, 2019

Category: Desserts

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 ea

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Red Velvet Cupcake (89310)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Cream Cheese Icing (108636)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Red Velvet Gourmet Cake (89351)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Prepare Red Velvet cake according to manufacturers instructions. 1. Using a 2 1/2 inch round ring mold cutter, cut out 1-inch thick circles (for sheet cakes) 2. Place Cream Cheese Icing in a pastry bag with a large star tip. 3. For assembly, Pipe one ounce of the cream cheese icing on the bottom of the plastic cup. 4. Top with cake circle 5. Top with 1 oz of cream cheese icing, starting from center and working outwards in a circular motion. 6. Garnish with cake crumbs. Close lid and place label on. Hold at or below 41 degrees F. Shelf Life: 3 days

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt S'mores Parfait "Cup" Cake (113741)

Revision Date: Feb 8, 2019

Category: Desserts-Pudding/Parfait/Frozen

Production Area: Cold Prep

Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 ea

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	German Chocolate Cupcake (89309)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Marshmallow Fluff (3804)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Graham Cracker Crumbs (1996)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz
	Chocolate Syrup (45664)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Prepare Chocolate Cake according to manufacturers instructions. 1. Using a 2 1/2 inch round ring mold cutter, cut out 2 inch thick circles (for sheet cakes.) 2. Place marshmallow fluff in a pastry bag with a large star tip. 3. For assembly, place half of the graham cracker crumb in the bottom of the plastic cup. 4. Pipe one ounce of the marshmallow fluff on top of the crumbs. 5. Drizzle with half of the chocolate syrup. 6. Top with the cake circle. 7. Top with 1 oz of marshmallow fluff starting from center working outwards in a circular motion. 8. Drizzle Chocolate Syrup over the top. 9. Garnish with the remaining graham cracker crumbs. Close lid and place label on. Hold at or below 41 degrees F. Shelf Life: 3 days

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

CulinArt Vanilla "Cup" Cake (113751)

Revision Date: Feb 8, 2019

Category: Desserts-Cakes/Cupcakes

Production Area: Cold Prep
Source: CulinArt

Prep Time: 10 mins

Minimum Batch:

Portion: 1 serving

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		1 Servings	25 Servings	50 Servings
1	Yellow Half Sheet Cake - No Icing (53660)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Vanilla Buttercreme Icing, RTU (3384)	AP	2 oz	3 lb, 2 oz	6 lb, 4 oz
	Yellow Half Sheet Cake - No Icing (53660)	AP	1/2 oz	12-1/2 oz	1 lb, 9 oz

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. Prepare Yellow cake according to manufacturers instructions. 1. Using a 2 1/2 inch round ring mold cutter, cut out 1-inch thick circles. 2. Place Buttercream Icing in a pastry bag with a large star tip. 3. For assembly, Pipe one ounce of the buttercream icing in the bottom of the plastic cup. 4. Top evenly with cake circle. 5. Top with 1 oz of buttercream icing, starting from center and working outwards in a circular motion. 6. Garnish with yellow cake crumbs. Close lid and place label on. Hold at or below 41 degrees F. Shelf Life: 3 days

Recipe Notes:

Day (s) In Menu:

Every Day Day 1

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

Lemon Pound Cake (105149)

Revision Date: Aug 23, 2018

Iced Lemon Pound Cake

Sub Recipe For			
CulinArt Lemon Raspberry Parfait "Cup" Cake (113758)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz
CulinArt Lemon Raspberry Parfait "Cup" Cake (113758)	**1 Servings** 2 oz	**25 Servings** 3 lb, 2 oz	**50 Servings** 6 lb, 4 oz

Category: Desserts-Cakes/Cupcakes

Production Area: Bakery

Source: FLIK

Minimum Batch: 10

Portion: 1 piece

Maximum Production:

(*) Indicates servings have been adjusted in accordance with assigned batch sizes.

Step	Ingredients		*10 Servings	*20 Servings	*30 Servings
1	Canola Oil (4208)	AP	1/2 cup	1 cup	1-1/2 cup
	Eggs, Fresh (2264)	AP	4 ea	8 ea	12 ea
	Whole Milk, Gallon (3889)	AP	1/2 cup	1 cup	1-1/2 cup
	Real Sour Cream (7346)	AP	8 oz	1 lb	1 lb, 8 oz
	Lemon Juice (3533)	AP	1/3 cup	2/3 cup	1 cup
2	White Cake Mix (3915)	AP	1 lb, 4 oz	2 lb, 8 oz	3 lb, 12 oz
3	Cooking Spray, Pan Coating (7952)	AP	8 spray	16 spray	24 spray
4	Powdered Sugar (7495)	AP	1-1/4 cup	2-1/2 cup	3-3/4 cup
	Lemon Juice (3533)	AP	2 tbsp	1/4 cup	1/3 cup, 2 tsp

Step	Method
1	Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods. In a bowl, whisk together canola oil, eggs, milk, sour cream, and lemon juice until combined.
2	Add cake mix to wet ingredients and whisk just until smooth.
3	For every 10 portions use one, 4" third pan. Prepare pan with pan spray. Divide batter evenly among pans. Bake in a 300F degree oven (low fan) until cooked through, about 35-45 minutes. Allow cakes to cool completely before icing.
4	In a bowl, whisk together lemon juice and powdered sugar until icing is smooth. Pour 1/2 cup icing over the top of each cooled cake. Allow icing to set before slicing cake. Use a knife to cut thin end pieces off of each side of pound cakes. Slice cake into 4 oz. pieces (1/2" thick). Portion Size: 1 slice (4 oz. wt.) Hold at Room Temperature.

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.

Recipe Notes:

Copyright © 2019 Compass Group North America. ("CGNA") All Rights Reserved. The contents of this website, including all information viewed, downloaded or printed from this website, are proprietary and confidential to CGNA and may not be copied, used or disclosed without the express written permission of CGNA.