

<b>Station</b>	<b>Menu Item Name</b>	<b>Webtrition Number</b>	<b>Label Type</b>	<b>Price</b>	<b>Icon</b>	<b>Barcode</b>
Cup Cakes	Lemon Raspberry Parfait "Cup" Cake	113758	Butterfly	\$0.00	V	886721814009
Cup Cakes	Red Velvet "Cup" Cake	113740	Butterfly	\$0.00		886721814627
Cup Cakes	S'mores Parfait "Cup" Cake	113741	Butterfly	\$0.00	V	886721814528
Cup Cakes	Vanilla "Cup" Cake	113751	Butterfly	\$0.00	V	886721815709

# CulinArt Lemon Raspberry Parfait "Cup" Cake (113758)



Revision Date: Jul 25, 2024

Portion: 1 serving(s)

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
340	15	4.5	49	3	less than 1 gram	280	34

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Whipped Topping, Reddi Whip	AP	6 oz	12 oz	1 lb, 8 oz
	Fresh Raspberries	EP	1 tbsp	2 tbsp	1/4 cup
	 FLIK Iced Lemon Pound Cake (105149)		1 lb, 8 oz	3 lb	6 lb
	 FLIK Iced Lemon Pound Cake (105149)		6 oz	12 oz	1 lb, 8 oz
	Vanilla Pudding, RTU	AP	12 oz	1 lb, 8 oz	3 lb
	Raspberry Filling	AP	12 oz	1 lb, 8 oz	3 lb

Step	Method
1	<p><u>Iced Lemon Pound Cake</u>  Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods.  Prepare Lemon Pound cake according to manufacturers instructions.</p> <p>Procedure:</p> <ol style="list-style-type: none"> <li>Using a 2 1/2 inch round ring mold cutter, cut out circle in the pound cake.</li> <li>Place Vanilla Pudding in a pastry bag with a large star tip.</li> <li>For assembly, place raspberry jam in bottom of the plastic container.</li> <li>Top with 1 oz of vanilla pudding.</li> <li>Top evenly with cake circle.</li> <li>Top with Whipped Cream starting from center working outwards in a circular motion. Top whipped cream with crumbled Lemon Pound Cake.</li> <li>Top with 1 whole raspberry.</li> </ol> <p>Close lid and place label on. Hold at or below 41 degrees F.</p>

**FLIK Iced Lemon Pound Cake (105149)**

Revision Date: May 15, 2024

Sub Recipe For			
CulinArt Lemon Raspberry Parfait "Cup" Cake (113758)	<b>12 Servings</b> 6 oz	<b>24 Servings</b> 12 oz	<b>48 Servings</b> 1 lb, 8 oz
CulinArt Lemon Raspberry Parfait "Cup" Cake (113758)	<b>12 Servings</b> 6 oz	<b>24 Servings</b> 12 oz	<b>48 Servings</b> 1 lb, 8 oz

**Minimum Batch: 10**

**Maximum Production:**

**Portion: 1 piece**

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

Step	Ingredients		*10 Servings	*20 Servings	*30 Servings
1	Canola Oil	AP	1/2 cup	1 cup	1-1/2 cup
	Pasteurized Cage Free Fresh Eggs	AP	4 ea	8 ea	12 ea
	Whole Milk, Gallon	AP	1/2 cup	1 cup	1-1/2 cup
	Real Sour Cream	AP	8 oz	1 lb	1 lb, 8 oz
	Lemon Juice	AP	1/3 cup	2/3 cup	1 cup
2	White Cake Mix	AP	1 lb, 4 oz	2 lb, 8 oz	3 lb, 12 oz
3	Cooking Spray, Pan Coating	AP	8 spray	16 spray	24 spray
4	Powdered Sugar	AP	1-1/4 cup	2-1/2 cup	3-3/4 cup
	Lemon Juice	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.

**Recipe Notes:**

vegetarian





# CulinArt Red Velvet "Cup" Cake (113740)

Revision Date: May 22, 2024

Portion: 1 each

Minimum Batch:

Maximum Production:

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
610	23	10	97	6	1	680	74

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Cream Cheese Icing	AP	1 lb, 14 oz	3 lb, 12 oz	7 lb, 8 oz
	Mix, Cake, Red Velvet	AP	1 lb, 8 oz	3 lb	6 lb
	Mix, Cake, Red Velvet	AP	6 oz	12 oz	1 lb, 8 oz

Step	Method
1	<p><u>Red Velvet Cupcake</u> Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods.</p> <p>Prepare Red Velvet cake according to manufacturers instructions.</p> <ol style="list-style-type: none"> <li>Using a 2 1/2 inch round ring mold cutter cut out 1-inch-thick circles. Slice cake in half horizontally.</li> <li>Place cream cheese icing in a pastry bag with a large star tip.</li> <li>For assembly, pipe a half-ounce of the cream cheese icing in the bottom of the plastic cup.</li> <li>Top with the cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce cream cheese icing on top.</li> <li>Top with thin cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce cream cheese icing on top.</li> <li>Garnish with a half-ounce crumbled cake. Close lid and place label on. Hold at or below 41 degrees F.</li> </ol> <p>Shelf Life: 3 days</p>



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

Revision Date: Jun 14, 2024

**Portion: 1 each** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
560	10	1.5	111	6	3	440	60

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Graham Cracker Crumbs	AP	12 oz	1 lb, 8 oz	3 lb
	Marshmallow Fluff	AP	1 lb, 14 oz	3 lb, 12 oz	7 lb, 8 oz
	Chocolate Syrup	AP	6 oz	12 oz	1 lb, 8 oz
	Chocolate Half Sheet Cake - No Icing	AP	1 lb, 8 oz	3 lb	6 lb

Step	Method
1	<p><u>Chocolate Cake</u> Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods.</p> <ol style="list-style-type: none"> <li>Using a 2 1/2 inch round ring mold cutter, cut out 2 inch thick circles. Slice cake in half horizontally.</li> <li>Place marshmallow fluff in a pastry bag with a large star tip.</li> <li>For assembly, pipe a half ounce of the chocolate icing in the bottom of the plastic cup.</li> <li>Top with the cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce marshmallow fluff on top. Sprinkle with a half-ounce graham cracker crumbs.</li> <li>Top with thin cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce marshmallow fluff on top. Sprinkle with a half-ounce graham cracker crumbs and drizzle with chocolate syrup.</li> <li>Close lid and place label on. Hold at or below 41 degrees F.</li> </ol> <p>Shelf Life: 3 days</p>



**CulinArt Vanilla "Cup" Cake (113751)**

Revision Date: May 15, 2024

**Portion: 1 serving(s)** **Minimum Batch:**  
**Maximum Production:**

Energy (kcal)	Total Fat (g)	Saturates (g)	Carbohydrate (g)	Protein (g)	Dietary Fiber (g)	Sodium (mg)	Total Sugars (g)
580	26	9	83	4	1	290	64

Step	Ingredients		12 Servings	24 Servings	48 Servings
1	Yellow Half Sheet Cake - No Icing	AP	1 lb, 8 oz	3 lb	6 lb
	Vanilla Buttercreme Icing, RTU	AP	1 lb, 14 oz	3 lb, 12 oz	7 lb, 8 oz
	Yellow Half Sheet Cake - No Icing	AP	6 oz	12 oz	1 lb, 8 oz

Step	Method
1	<p><u>Vanilla "Cup" Cake</u> Refer to HACCP Plan Form HFS# 006: Non-Refrigerated Baked Goods.</p> <p>Prepare Yellow cake according to manufacturers instructions.</p> <ol style="list-style-type: none"> <li>Using a 2 1/2 inch round ring mold cutter cut out 1-inch-thick circles. Slice cake in half horizontally.</li> <li>Place buttercreme icing in a pastry bag with a large star tip.</li> <li>For assembly, pipe a half ounce of the buttercreme icing in the bottom of the plastic cup.</li> <li>Top with the cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce buttercreme icing on top.</li> <li>Top with thin cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce buttercreme icing on top.</li> <li>Garnish with yellow cake crumbs. Close lid and place label on. Hold at or below 41 degrees F.</li> </ol> <p>Shelf Life: 3 days</p>