

Station	Menu Item Name	Webtrition Number	Label Type	Price	Icon	Barcode
Dessert	Black Bean Brownies	117096	Rectangle	\$0.00	EW, V	886721445210
Dessert	Blackberry Peach Crisp	114085.1	Rectangle	\$0.00	V	194306461686
Dessert	Chia Seed Yogurt Parfait	120563.1	Rectangle	\$0.00	EW, V	194306461389
Dessert	Five Spice Ginger Snaps	113766	Rectangle	\$0.00	V	886721819424
Dessert	Flourless Bittersweet Chocolate Cake	114101	Rectangle	\$0.00	V	886721859178
Dessert	Flourless Oatmeal Cookie	114098.2	Rectangle	\$0.00	VG	194306461396
Dessert	Oatmeal Bars with Cranberries & Pumpkin Seeds	114099.1	Rectangle	\$0.00	V	194306461419



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"> Using a 2 1/2 inch round ring mold cutter, cut out circle in the pound cake. Place Vanilla Pudding in a pastry bag with a large star tip. For assembly, place raspberry jam in bottom of the plastic container. Top with 1 oz of vanilla pudding. Top evenly with cake circle. Top with Whipped Cream starting from center working outwards in a circular motion. Top whipped cream with crumbled Lemon Pound Cake. Top with 1 whole raspberry. <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)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 1 lb, 8 oz
CulinArt Lemon Raspberry Parfait "Cup" Cake (113758)	12 Servings 6 oz	24 Servings 12 oz	48 Servings 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"> Using a 2 1/2 inch round ring mold cutter cut out 1-inch-thick circles. Slice cake in half horizontally. Place cream cheese icing in a pastry bag with a large star tip. For assembly, pipe a half-ounce of the cream cheese icing in the bottom of the plastic cup. Top with the cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce cream cheese icing on top. Top with thin cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce cream cheese icing on top. Garnish with a half-ounce crumbled cake. Close lid and place label on. Hold at or below 41 degrees F. <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"> Using a 2 1/2 inch round ring mold cutter, cut out 2 inch thick circles. Slice cake in half horizontally. Place marshmallow fluff in a pastry bag with a large star tip. For assembly, pipe a half ounce of the chocolate icing in the bottom of the plastic cup. 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. 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. Close lid and place label on. Hold at or below 41 degrees F. <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"> Using a 2 1/2 inch round ring mold cutter cut out 1-inch-thick circles. Slice cake in half horizontally. Place buttercreme icing in a pastry bag with a large star tip. For assembly, pipe a half ounce of the buttercreme icing in the bottom of the plastic cup. Top with the cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce buttercreme icing on top. Top with thin cake slice. Starting from the center and working outwards in a circular motion, pipe one-ounce buttercreme icing on top. Garnish with yellow cake crumbs. Close lid and place label on. Hold at or below 41 degrees F. <p>Shelf Life: 3 days</p>