

Cakes, Icings, Desserts

HINTS & TIPS

- Overbaking and under measurement of liquid will lead to a dry and crumbly cake.
- Spread cake batter to the corners of a sheet pan for an even bake.
- Allow cakes to cool completely before icing.
- Dip a knife in hot water and wipe dry when slicing cakes to prevent tearing and keep free of cake crumbs.
- Utilize ends of cake to make cake truffles or parfaits.
- Frosting cakes as soon as they have cooled will help them stay moist.
- Store frosted cakes in a covered cart to prevent drying.
- Cover or wrap cakes when storing in the freezer to prevent moisture loss. It is best to freeze cakes unfrosted.
- Freezing cakes ahead of time will make it easier to ice and finish.

String Icing

- Gold Medal® Ready-to-Spread Icings can be heated to melt for string icing on desserts, bars and pastries. DO NOT OVERHEAT.
- It is best to melt Gold Medal® Ready-to-Spread Icing in 10 second increments to avoid overheating.



Creating Cake Truffles

- Combine crumbled cake with any flavor RTS Icing in a bowl and mix until a fine texture is reached or well combined (**approximately 1 lb. crumbled cake to 2 oz. RTS Icing**).
- Form into balls with small scoop (No.70 preferred).
- Place on parchment-lined sheet pans and freeze (**approximately 1 hour**).
- Remove cake balls from freezer in small batches and dip into melted RTS Icing using forks or toothpicks.
- Place on parchment-lined sheet pan and allow icing to set. (**TIP:** To finish, icing can be tinted and drizzled onto truffles. Cake truffles can also be rolled in nuts, coconut, sprinkles, etc. before icing sets up.)



Create Three Different Servings from One Cake Mix

- Choose simple to elegant plate servings just by incorporating easy decorating techniques. For a simple serving, consider using a cake comb. To embellish the serving, try piping a simple design over the cake comb pattern. And for a truly elegant serving idea, cut cake into unique shapes and top with fresh fruit.



Storage and Shelf Life

(All Mixes)

- Store mixes in a cool, dry place.
- Shelf life: one year for dry mixes.
- Baked cakes frozen: up to 2 months.

Scaling Guide (All Mixes)

One 5 lb. box of cake mix makes:

- One full-size sheet pan.
- Two half-size sheet pans.
- Seven 9" layers.
- Eight 8" layers.
- Five angel food pans (10" tube).
- Three large Bundt® pans.
- 72 2-oz. cupcakes.



Mixing Tips All Mixes

- General Mills cake mixes are machine mixed using a paddle attachment.
- Cake mixes can be made using the Add Water Only (AWO) make-up or the egg and oil (E&O) make-up.
- Cool water (72°F) is recommended for preparing cakes. Warmer water temperatures result in leavening gases being released before the cake has time to set during baking. This results in lower volume in the baked cake.
- For high altitudes of 2500 feet above sea level and above, add 1 additional cup water and 1 cup flour.
- Carrot Cake is somewhat of an exception to the rest of the cake line. Its make-up includes addition of both water and oil. Hand mixing is the primary mixing method. It also has a muffin recipe on the side panel.

Angel Food Cakes and Cheesecakes

- Angel Food Cake and Cheesecake recommend the use of a wire whip attachment for mixing.
- Cheesecake requires the addition of milk.
- Angel Food Cakes require bowl and mixing utensils be free from fat and detergents.

Pan Preparation

Gold Medal Cake and Specialty Dessert Mixes

- Generously grease or line with parchment paper.

Low-Fat and Angel Food Cake Mixes

- Scale into ungreased pans or use pan liners.

Baking Tips

- Place pans evenly in oven.
- Place layer cake pans on top of sheet pans. This step insulates against hot spots and prevents crowning. This will also increase baking time about 5 minutes.
- Full oven load will also increase baking time.
- Cakes baked in a Convection Oven should be rotated one-half turn (180°) after 7 minutes of baking.
- Cakes are done when they shrink slightly from sides, when center springs back if lightly touched, or when toothpick inserted into center comes out clean. Start checking for doneness at the outer edge of cake and “walk” fingers toward the center.
- If a cake falls after it is removed from the oven it is most likely underbaked.

- Cool cakes on wire racks, and let stand 10–15 minutes before removing from pan.
- For a whiter Supermoist® cake, with lower cholesterol, egg whites may be substituted for whole eggs. Use 9 large (1 lb.) egg whites and 1 cup (8 oz.) vegetable oil.

Low-Fat Cake Mixes

- Low-fat cakes should be cooled completely before removing from pan.
- Cool completely before frosting.

Angel Food Cake Mixes

- Invert tube pan on wire rack and cool for at least 1 hour.
- Remove cake from pan by carefully running a thin spatula around edge of pan, gently pressing cake away from sides of pan so as not to tear cake.

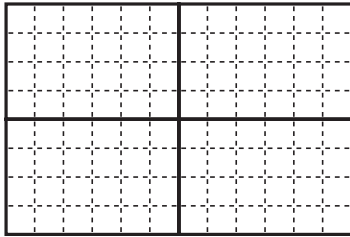
Serving Tips

- Cut cakes with a knife that has a sharp, thin serrated blade. Dip blade into warm water before cutting to keep it free of cake crumbs.
- Cut cake pieces will keep fresh longer if wrapped in plastic.

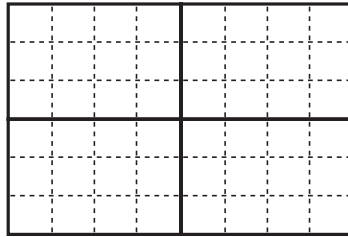
CAKE CUTTING *guidelines*

Sheet Cakes (pan size: 18" x 26")

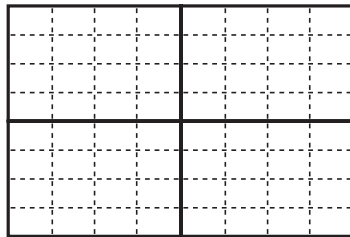
- For 96 2" x 2" servings, cut 8 x 12.



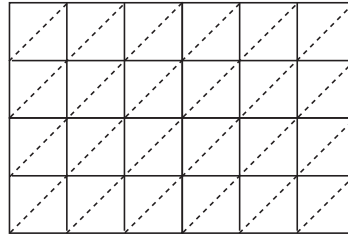
- For 48 approximate 3" x 3" servings, cut 6 x 8.



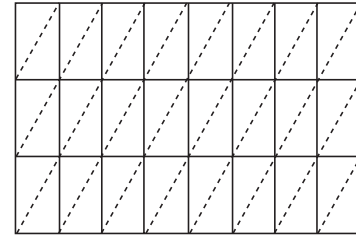
- For 64 2" x 3" servings, cut 8 x 8.



- For 48 triangular-shaped servings, cut 4 x 6, then cut diagonally through pieces.

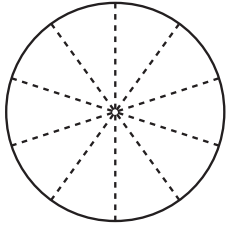


- For 48 wedge-shaped servings, cut 3 x 8, then cut diagonally through pieces.

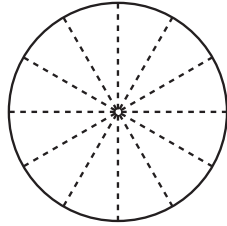


Two-layer Cakes

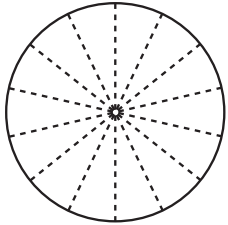
- 10 servings (8" 2 layer).



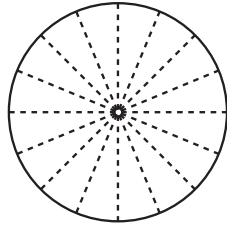
- 12 servings (10" 2 layer).



- 14 servings (9" 2 layer).



- 16 servings (9" 2 layer).



Cake Finishing Work Area Set-up

- Make sure you have enough ingredients on hand to complete the job.

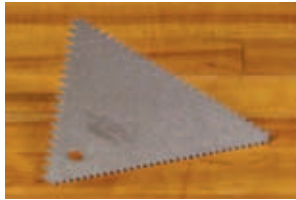
Cake Decorating Fundamentals

- Prepare icing and premix colors before you start.
- Freeze cake ahead of time for easier icing and finishing.
- Thaw frozen cakes in the wrapping; when thawed, carefully remove the cake from the wrapping.
- For more details refer to frostings and icings chapter.

Garnish Ideas

- Toasted coconut.
- Chopped nuts.
- Powdered sugar.
- Shaved chocolate.
- Fruit slices.
- Chopped candies.
- Maraschino cherries.

USING A CAKE COMB



1 Using a cake comb.



2 Hold the comb in place while turning an iced cake to create a straight pattern.



3 Move the comb up and down while turning an iced cake to create a wave pattern.



4 Hold the comb in place on the top of the iced cake while turning to create a straight pattern.



5 Move the comb back and forth while dragging across the top of the iced cake to create a wave pattern.



6 Move the comb back and forth while dragging across a sheet cake to create a wave pattern.

USING A LEAF TIP



- 1** Fit a pastry bag with a coupler leaf tip and fill with desired icing.



- 2** Hold the bag with one hand at the top to apply pressure and use your other hand to guide the tip.



- 3** A leaf tip can be used to make leaves as shown.



- 4** A leaf tip can also be used to create a border around a cake.



- 5** By varying the way you hold the tip, you create a variety of borders.



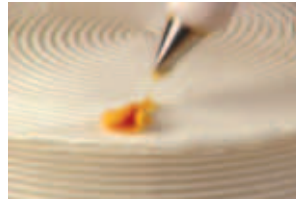
- 6** Practice on a sheet of parchment paper to create a shape and texture that you like.

Gold Medal® ZT Ready-to-Spread Chocolate Fudge Icing (11215)
Gold Medal® ZT Ready-to-Spread Vanilla Crème Icing (11216)
Gold Medal® ZT Ready-to-Spread Cream Cheese Icing (31528)

USING A ROSE TIP



- 1 Fit a pastry bag with a coupler, rose tip and fill with your desired icing.



- 2 Use the rose tip to make small flowers.



- 3 Create rows or small bunches of flowers to finish your cake.



- 4 Finished cake with a rose bud border.

USING A STAR TIP



1 Fit a pastry bag with a coupler, star tip and fill with desired icing.



2 Use a star tip to create rosettes on top of your cake.



3 Use the star tip to create borders on your cake. A shell border is shown here.



4 Create a reverse curl border by alternating the direction of your piping as you go.



5 The star tip can be used to pipe small flowers.



6 The star tip can also be used to fill and decorate cupcakes.

FINISHING A LAYER CAKE

Gold Medal® ZT Ready-to-Spread Chocolate Fudge Icing (11215)
Gold Medal® ZT Ready-to-Spread Vanilla Crème Icing (11216)
Gold Medal® ZT Ready-to-Spread Cream Cheese Icing (31528)



- 1 Fill the layer cake by topping the first layer of cake with icing. Stack the second layer of the cake on top.



- 2 Use a cake spatula to ice the sides and top of the cake. Use a turntable for best results.



- 3 Drag a cake comb in the icing while you turn the cake to create a straight pattern on the top and side of the cake.



- 4 Using a star tip, you can pipe a border around the edge of the cake.



- 5 Using a rose tip, you can pipe flowers on the top of the cake. Finish each flower with a leaf using a leaf tip.



- 6 Cut and serve finished cake.

Gold Medal® ZT Ready-to-Spread Chocolate Fudge Icing (11215)
Gold Medal® ZT Ready-to-Spread Vanilla Crème Icing (11216)
Gold Medal® ZT Ready-to-Spread Cream Cheese Icing (31528)

FINISHING A SHEET CAKE



- 1** Using a spatula, ice the sheet cake.



- 2** Drag a cake comb across the cake, moving it back and forth to create a wave pattern.



- 3** Use a spatula to mark off your desired number of portions.



- 4** Using the pastry bag and a star tip, pipe small figure eights onto each portion.



- 5** Cut and serve the finished cake.

Gold Medal® ZT Ready-to-Spread Chocolate Fudge Icing (11215)
Gold Medal® ZT Ready-to-Spread Vanilla Crème Icing (11216)
Gold Medal® ZT Ready-to-Spread Cream Cheese Icing (31528)

FINISHING CUPCAKES



- 1** To dip cupcakes, melt Gold Medal® Ready-to-Spread Icing in a microwave or over a double boiler.



- 2** Melted icing can be drizzled over dipped cupcakes to create a color contrast.



- 3** Use a rose tip to create small flowers with colored icing.



- 4** Use a star tip to fill cupcakes before icing the tops.



- 5** Use a tip to create a contrasting center for cupcakes.



- 6** Use a tip to pipe a contrasting border.

DREAMSICLE MOUSSE CAKE

YIELD: 64 - 2 X 3-INCH SLICES



DREAMSICLE MOUSSE CAKE



YIELD: 64 - 2 X 3-INCH SLICES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cake Mixture Water, cool (72°F) GOLD MEDAL® ZT WHITE CAKE MIX (11132)	3 lb 8 oz 5 lb	7 cups 1 box	1. PREPARE cake batter according to directions Scale 1. DIVIDE evenly 8 lb 8 oz of batter into (2) parchment lined full sheet pans (approximately 4 lb 4 oz each) Bake Convection Oven* 300°F 12-16 minutes Standard Oven 350°F 14-16 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i> FREEZE cooled cakes until firm (about 1 hour) Mousse Filling Preparation 1. COMBINE heavy cream and Jello in a mixer bowl using whip attachment. 2. WHIP on medium speed until medium peaks form, approximately 6 minutes. 3. STOP mixer. Add 2 cups vanilla RTS icing. 4. MIX on medium speed until RTS is fully combined into the cream. Assembly 1. INVERT first sheet cake on a cardboard board. 2. SPREAD mousse filling over first sheet. 3. INVERT second sheet over mousse. 4. MELT Vanilla Crème Icing and add food coloring. Do not overheat. 5. POUR icing in center of cake and work quickly spreading evenly over cake. 6. CHILL until ready to serve.
Total Cake Mixture Weight	8 lb 8 oz		
Dreamsicle Mousse Filling Heavy cream Jello®, orange GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	2 lb 3 oz 1 lb 4 oz	4 cups 1/3 cup 2 cups	
Total Dreamsicle Mousse Filling Weight	3 lb 7 oz		
Finishing GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216) Food color, orange	1 lb 14 oz	3 cups 1/2 tsp	
Total Finishing Weight	1 lb 14 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 slice: Calories 300 (Calories from Fat 110); Total Fat 13g (Saturated Fat 7g; Trans Fat 0g); Cholesterol 20mg; Sodium 300mg; Total Carbohydrate 43g (Dietary Fiber 0g; Sugars 31g); Protein 2g			

RED VELVET CUPCAKES

YIELD: 86 - #16 SCOOP CUPCAKES



RED VELVET CUPCAKES

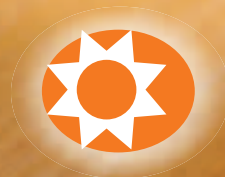


YIELD: 86 - #16 SCOOP CUPCAKES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cupcake Batter Water, cool (approx. 72°F) Red food coloring GOLD MEDAL® ZT DEVIL'S FOOD CAKE MIX (11112)	3 lb 8 oz 2 oz 5 lb	7 cups 4 Tbsp 1 box	Cupcake Batter 1. PREPARE cupcake batter according to box directions adding red food coloring to water in step 1 on box directions. Scale 1. DEPOSIT using #16 scoop of batter into greased or paper lined muffin pans. Bake Convection oven* 300°F 16-20 minutes Standard oven 350°F 22-26 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i> Finishing 1. ATTACH a large star tip to a pastry bag and fill bag with vanilla icing. 2. PIPE 1 oz of icing onto completely cooled cupcakes. 3. SPRINKLE cookie crumbs evenly over iced cupcakes.
Total Cupcake Batter Weight	8 lb 10 oz		
Finishing GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216) Chocolate cookie crumbs	5 lb 6 oz 4 oz	8½ cups 1 cup	
Total Finishing Weight	5 lb 10 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 serving: Calories 250 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4.5g; Trans Fat 0g); Cholesterol 0mg; Sodium 270mg; Total Carbohydrate 40g (Dietary Fiber 1g; Sugars 31g); Protein 2g			

TURTLE SUNDAE CUPCAKES

YIELD: 78 - #16 SCOOP CUPCAKES



TURTLE SUNDAE CUPCAKES

YIELD: 78 - #16 SCOOP CUPCAKES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cupcake Batter Water, cool (72°F) GOLD MEDAL® ZT YELLOW CAKE MIX (11152)	3 lb 8 oz 5 lb	7 cups 1 box	Toasting 1. PLACE pecans on a parchment lined half sheet pan and bake at 300°F in a convection oven until lightly toasted (6-8 minutes). Let cool.
Total Cupcake Batter Weight	8 lb 8 oz		Cup Cake Batter 1. PREPARE cupcakes according to box directions.
Finishing GOLD MEDAL® ZT READY-TO-SPREAD CHOCOLATE FUDGE ICING (11215) Pecans, chopped Caramel sundae topping	4 lb 8 oz 12 oz 9 oz	7¼ cups 3 cups ¾ cup	Scale 1. DEPOSIT using a #16 scoop of batter into greased or paper lined muffin pans. Bake Convection Oven* 300°F 15-20 minutes Standard Oven 350°F 20-25 minutes
Total Finishing Weight	5 lb 13 oz		<i>*Rotate muffins baked in convection oven one-half turn (180°) after 5 minutes of baking.</i>
NUTRITION (Values are calculated using weights of ingredients.) 1 cupcake: Calories 270 (Calories from Fat 100); Total Fat 11g (Saturated Fat 4g; Trans Fat 0g); Cholesterol 10mg; Sodium 270mg; Total Carbohydrate 42g (Dietary Fiber 0g; Sugars 31g); Protein 2g			Finishing 1. ATTACH a large star tip to a pastry bag and fill bag with chocolate icing. 2. PIPE a 1 oz rosette onto the completely cooled cupcakes. 3. DIP cupcakes into pecans and drizzle with caramel sundae topping.

NEW ENGLAND APPLE COBBLER

YIELD: 40 - 5 OZ SERVINGS



NEW ENGLAND APPLE COBLER



YIELD: 40 - 5 OZ SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Apples, sliced, canned in water	6 lb 5 oz	12 cups	<ol style="list-style-type: none"> POUR total contents of a No. 10 can (12 cups) of apples into a full steam table pan (12 x 20 x 2-1/2 inch). SPRINKLE cranberries evenly over the apples. DRIZZLE the pancake syrup evenly over the apples and cranberries. SPRINKLE muffin mix and spices evenly over the apples. DRAG a spatula through the cake mix, fruit and syrup mixture across the pan to lightly combine. DO NOT completely stir all together. SPRINKLE brown sugar evenly over the cake mix. DRIZZLE melted butter evenly over the brown sugar.
Cranberries, dried	10 oz	3 cups	
Pancake Syrup	14 oz	1½ cups	
GOLD MEDAL® ZT WHOLE GRAIN VARIETY MUFFIN MIX (31529)	2 lb 8 oz	½ box	
Cinnamon, ground		1 Tbsp	
Nutmeg, ground		1 tsp	
Brown sugar, packed	14 oz	2 cups	
Butter, unsalted, melted	1 lb	2 cups	
Total Weight	12 lb 3 oz		

NUTRITION (Values are calculated using weights of ingredients.)

1 - 5 oz serving: Calories 340 (Calories from Fat 120); Total Fat 13g (Saturated Fat 8g; Trans Fat 0g); Cholesterol 35mg; Sodium 180mg; Total Carbohydrate 54g (Dietary Fiber 2g; Sugars 35g); Protein 1g

Bake

Convection oven*	300°F	50-55 minutes
Standard oven	350°F	55-60 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 20 minutes of baking.

Variations

Dark tart cherries, peaches, pears, or apricots packed in heavy syrup may be substituted for the apples and pancake syrup.

EASY DEEP DISH COBBLER

YIELD: 35 - 5 OZ SERVINGS



EASY DEEP DISH COBBLER

YIELD: 35 - 5 OZ SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Peaches, sliced, canned in heavy syrup GOLD MEDAL® ZT YELLOW CAKE MIX (11152) Cinnamon, ground Brown sugar, packed Butter, unsalted, melted	6 lb 9 oz 2 lb 8 oz 14 oz 1 lb	12 cups ½ box 1 Tbsp 2 cups 2 cups	<ol style="list-style-type: none"> POUR total contents of a No. 10 can (12 cups) of peaches into a full steam table pan (12 x 20 x 2-1/2 inch). SPRINKLE cake mix and cinnamon evenly over the peaches. DRAG a spatula through the cake mix, peaches and syrup mixture to lightly combine. DO NOT completely stir all together. SPRINKLE brown sugar evenly over the cake mix. DRIZZLE melted butter evenly over the brown sugar. <p>Bake</p> <table border="0"> <tr> <td>Convection oven*</td> <td>300°F</td> <td>50-55 minutes</td> </tr> <tr> <td>Standard oven</td> <td>350°F</td> <td>55-60 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 20 minutes of baking.</i></p> <p>Variations</p> <p>Dark tart cherries, pears, apricots or apples packed in heavy syrup may be substituted for the peaches and syrup.</p> <p>Serving Suggestions</p> <p>Cobbler may be served with a scoop of ice cream or a generous dollop of whipped cream/topping.</p>	Convection oven*	300°F	50-55 minutes	Standard oven	350°F	55-60 minutes
Convection oven*	300°F	50-55 minutes							
Standard oven	350°F	55-60 minutes							
Total Weight	10 lb 15 oz								
<p>NUTRITION (Values are calculated using weights of ingredients.) 1 - 5 oz serving: Calories 350 (Calories from Fat 130); Total Fat 14g (Saturated Fat 8g; Trans Fat 1.5g); Cholesterol 35mg; Sodium 290mg; Total Carbohydrate 54g (Dietary Fiber 1g; Sugars 41g); Protein 2g</p>									

EGGNOG PRALINE MOUSSE CAKE

YIELD: 64 - 2 X 3-INCH SLICES



EGGNOG PRALINE MOUSSE CAKE



YIELD: 64 - 2 X 3-INCH SLICES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cake Mixture			<p>1. POUR 1/2 water and 2 Tbsp rum extract into a mixer bowl with a paddle attachment. 2. ADD total amount of mix and nutmeg. Mix on medium speed for 2 minutes. 3. ADD remaining water slowly while mixing on low speed. Scrape bowl and paddle. 4. MIX batter on low speed for 2 minutes. Do not overmix.</p> <p>Scale</p> <p>1. DIVIDE evenly 8 lb 9 oz of batter into (2) parchment lined full sheet pans (approximately 4 lb 5 oz each).</p> <p>Bake</p> <p>Convection Oven* 300°F 12-16 minutes Standard Oven 350°F 14-16 minutes</p> <p>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</p> <p>FREEZE cooled cakes until firm (about 1 hour).</p> <p>Praline Preparation</p> <p>1. PLACE water and sugar in a medium size pan over medium high heat. 2. STIR sugar occasionally until sugar melts and turns golden brown (about 8-10 minutes). 3. REMOVE from heat. 4. ADD almonds, stir quickly into sugar until well coated. 5. SPREAD mixture onto a greased sheet pan. Cool completely. 6. BREAK praline into small pieces. 7. PLACE praline pieces into a food processor and pulse until finely ground.</p> <p>Eggnog Mousse Preparation</p> <p>1. COMBINE heavy cream, pudding mix, rum extract and nutmeg in a mixer bowl using whip attachment. 2. WHIP on medium speed until medium peaks form (approximately 6 minutes) 3. STOP mixer. Add vanilla RTS icing. 4. MIX on medium speed until RTS is fully combined into the cream.</p> <p>Assembly</p> <p>1. PLACE a cake frame over the first cake layer. 2. SPREAD 3 lb of mousse filling over 1st sheet cake. 3. SPRINKLE evenly 1.5 lbs of ground pralines over mousse. 4. INVERT 2nd sheet cake over mousse. 5. SPREAD remaining mousse over the top of the cake. 6. SPRINKLE remaining praline over top of mousse. 7. FREEZE for 2 hours or overnight before slicing.</p>
Water, cool (72°F)	3 lb 8 oz	7 cups	
GOLD MEDAL® ZT WHITE CAKE MIX (11132)	5 lb	1 box	
Rum extract	1 oz	2 Tbsp	
Nutmeg		1 Tbsp	
Total Cake Mixture Weight	8 lb 9 oz		
Praline			
Water	4 oz	½ cup	
Sugar, granulated	12 oz	1½ cups	
Almonds, sliced	12 oz	3¼ cups	
Total Praline Weight	1 lb 12 oz		
Eggnog Mousse			
Heavy cream	4 lb	8 cups	
Instant vanilla pudding mix, fat free	6 oz	1 cup	
Nutmeg		1 Tbsp	
Rum extract		2 Tbsp	
GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	2 lb 8 oz	4 cups	
Total Eggnog Mousse Weight	6 lb 14 oz		

NUTRITION (Values are calculated using weights of ingredients.)

1 slice: Calories 390 (Calories from Fat 180); Total Fat 20g (Saturated Fat 11g; Trans Fat 0g); Cholesterol 40mg; Sodium 320mg; Total Carbohydrate 48g (Dietary Fiber 0g; Sugars 34g); Protein 3g

BANANAS FOSTER CUPCAKES

YIELD: 72 - #16 SCOOP CUPCAKES



BANANAS FOSTER CUPCAKES

YIELD: 72 - #16 SCOOP CUPCAKES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Bananas Foster Butter, unsalted Brown sugar, packed Cinnamon, ground Bananas, sliced thin Rum extract	4 oz 7 oz 2 lb	½ cup 1 cup 1 tsp 6 cups 1 Tbsp	Bananas Foster 1. COMBINE butter, brown sugar, and cinnamon in a large saute pan. 2. COOK on medium heat, stirring until sugar dissolves. 3. ADD sliced bananas. Cook until bananas soften, stirring frequently. 4. ADD rum extract. Remove from heat and set aside. Cupcake Batter 1. POUR water and vanilla into a mixer bowl. 2. ADD cake mix. 3. MIX on low speed using a paddle attachment for 30 seconds. Stop mixer. Scrape bowl and paddle. 4. MIX on low speed for an additional 30 seconds. 5. RESERVE 1 cup of Bananas Foster mixture for garnishing. Fold remaining Bananas Foster mixture into cake batter on low speed for 30 seconds. 6. DEPOSIT cupcake batter into generously greased or paper-lined standard muffin pan using #16 scoop. Bake Convection Oven* 300°F 13-18 minutes Standard Oven 350°F 20-25 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking. Finishing 1. PIPE 3/4 oz of vanilla icing on top of cooled cupcake. 2. PLACE 1 piece of banana from Bananas Foster mixture on top of each cupcake.
Total Bananas Foster Weight	2 lb 11 oz		
Cupcake Batter Water, cool (approx. 72°F) GOLD MEDAL® ZT WHITE CAKE MIX (11132) Vanilla extract	2 lb 8 oz 5 lb	5 cups 1 box 1 Tbsp	
Total Cupcake Batter Weight	7 lb 8 oz		
Finishing GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	2 lb	3¼ cups	
Total Finishing Weight	2 lb		
NUTRITION (Values are calculated using weights of ingredients.) 1 cupcake: Calories 350 (Calories from Fat 90); Total Fat 10g (Saturated Fat 4g; Trans Fat 2g); Cholesterol 5mg; Sodium 380mg; Total Carbohydrate 62g (Dietary Fiber 1g; Sugars 43g); Protein 3g			

CARROT CAKE

YIELD: 4 - 8-INCH LAYER CAKES, 12 SLICES PER CAKE



CARROT CAKE

YIELD: 4 - 8-INCH LAYER CAKES, 12 SLICES PER CAKE

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Cake Batter Water, cool (72°F) GOLD MEDAL® ZT WHITE CAKE MIX (11132) Carrots, shredded Walnuts, chopped Coconut, shredded Raisins Vanilla extract Cinnamon, ground Nutmeg Ginger, ground	3 lb 8 oz 5 lb 8 oz 8 oz 8 oz 10 oz	7 cups 1 full box 2 cups 2 cups 2 cups 2 cups 2 Tbsp 2 Tbsp 1 Tbsp 2 tsp	<ol style="list-style-type: none"> COMBINE 1/2 the amount of the water and cake mix into mixer bowl. Mix using paddle attachment on medium speed for 2 minutes. Stop mixer. Scrape bowl and paddle. ADD remaining water. Mix an additional 2 minutes on low speed. ADD carrots, walnuts, coconut, raisins, vanilla and spices to batter. Mix on low speed for an additional 1 minute. DEPOSIT 1 lb 5 oz of batter into eight well greased 8" round cake pans. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>25-30 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>28-33 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p> <p>Assembly and Finishing</p> <ol style="list-style-type: none"> WHIP cream cheese in mixer with paddle attachment for 5 minutes on medium speed. ADD vanilla icing and mix on low speed until smooth, approximately 1 minute. Refrigerate until ready to assemble cake. USE two 8-inch layers for each cake. SPREAD approximately 10 oz of icing on bottom cake layer. PLACE second cake layer on top of icing. FROST the top and sides of cake with approximately 22 oz of the remaining icing. DECORATE as desired with the remaining vanilla icing. <p>Note: For step 7 approximately 8 oz of colored green icing is used for leaves, and approximately 40 oz of colored orange icing is used for carrots.</p>	Convection Oven*	300°F	25-30 minutes	Standard Oven	350°F	28-33 minutes
Convection Oven*	300°F	25-30 minutes							
Standard Oven	350°F	28-33 minutes							
Total Cake Batter Weight	10 lb 10 oz								
Icing Cream cheese, softened GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	6 lb 2 lb	12 cups 3¼ cups							
Total Icing Weight	8 lb								
Finishing GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	3 lb	4¾ cups							
Total Finishing Weight	3 lb								

NUTRITION (Values are calculated using weights of ingredients.)

1 slice: Calories 680 (Calories from Fat 330); Total Fat 37g (Saturated Fat 18g; Trans Fat 3.5g); Cholesterol 60mg; Sodium 560mg; Total Carbohydrate 79g (Dietary Fiber 1g; Sugars 58g); Protein 8g

CHOCOLATE EXPRESSO KRUNCH CAKE

YIELD: 48 - 2 X 4-INCH SERVINGS



CHOCOLATE EXPRESSO KRUNCH CAKE



YIELD: 48 - 2 X 4-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cake Batter Water, cool (72°F) GOLD MEDAL® ZT DEVIL'S FOOD CAKE MIX (11112)	3 lb 8 oz 5 lb	7 cups 1 box	Cake Batter 1. PREPARE cake mix according to box directions 2. DIVIDE evenly 8 lbs 8 oz of batter into 2 parchment-lined full sheet pans (approximately 4 lbs 4 oz each). Bake Convection Oven* 300°F 12-17 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i> Standard Oven 350°F 15-20 minutes Chocolate Krunch Mousse 1. MELT chocolate over double boiler. Remove from heat. 2. WHIP cream on high speed with whip attachment until stiff peaks form. 3. ADD chocolate to whip cream; mix on low speed until incorporated. 4. FOLD 2 oz of Heath pieces into mousse using a rubber spatula. Coffee Flavored Syrup 1. PLACE sugar and water in a medium size sauce pan and bring to a boil. Remove from heat. Allow to cool. 2. ADD coffee-flavored liqueur to syrup and mix to combine. Ganache 1. HEAT cream, butter and sugar in a medium size sauce pan to boiling, stirring frequently. Remove from heat. 2. ADD hot cream mixture to chocolate chips. Let stand 5 minutes. Stir mixture briskly to combine until smooth. Assembly and Finishing 1. INVERT first chocolate sheet cake onto a cardboard board. 2. POUR 1 lb of coffee-flavored syrup over cake. 3. SPREAD mousse filling evenly over top of soaked sheetcake. 4. INVERT second sheet cake onto mousse filling. 5. POUR remaining 1 lb of coffee-flavored syrup over cake. 6. FREEZE cake for 1 hour. 7. SPREAD ganache onto top of sheet cake. 8. SPRINKLE with remaining 4 oz of Heath bits.
Total Cake Batter Weight	8 lb 8 oz		
Chocolate Krunch Mousse Heavy cream Chocolate chips, semi-sweet Heath Bits®, pieces finely chopped	2 lb 1 lb 2 oz	4 cups 2½ cups 6 Tbsp	
Total Chocolate Krunch Mousse Weight	3 lb 2 oz		
Coffee Flavored Syrup Water, cool (72°F) Sugar, granulated Liqueur, coffee-flavored	12 oz 12 oz 8 oz	1½ cups 1½ cups 1 cup	
Total Coffee Flavored Syrup Weight	2 lb		
Ganache Chocolate chips, semi-sweet Heavy cream Butter, unsalted Sugar, granulated Heath Bits®, pieces finely chopped	9 oz 12 oz 2 oz 2 oz 4 oz	1½ cups 1½ cups ¼ cup ¼ cup ¾ cup	
Total Ganache Weight	1 lb 13 oz		

NUTRITION (Values are calculated using weights of ingredients.)

1 slice: Calories 370 (Calories from Fat 150); Total Fat 17g (Saturated Fat 10g; Trans Fat 0g); Cholesterol 35mg; Sodium 380mg; Total Carbohydrate 49g (Dietary Fiber 2g; Sugars 35g); Protein 4g

NUTTY BUDDY CAKES

YIELD: 54 - 3 OZ MINI BUNDT CAKES



NUTTY BUDDY CAKES

YIELD: 54 - 3 OZ MINI BUNDT CAKES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cake Batter Water, cool (72°F) GOLD MEDAL® ZT WHITE CAKE MIX (11132) Peanut butter, chunky Butterfinger®, finely chopped	3 lb 8 oz 5 lb 1 lb 12 oz	7 cups 1 box 2 cups 3 cups	Cake Batter 1. PREPARE cake mix according to box directions. 2. ADD peanut butter and Butterfinger to last stage of mixing. 3. SCOOP cake batter using a #10 scoop into 54 greased mini bundt pans. Bake Convection Oven* 300°F 15-18 minutes Standard Oven 350°F 17-20 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i> Finishing 1. HEAT icing in microwave until melted. 2. DIP top quarter of cooled bundt cakes into melted icing. Invert on a cake screen to allow icing to drip down sides of bundt cakes.
Total Cake Batter Weight	10 lb 4 oz		
Finishing GOLD MEDAL® ZT READY-TO-SPREAD CHOCOLATE FUDGE ICING (11215)	2 lb 8 oz	4 cups	
Total Finishing Weight	2 lb 8 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 mini bundt cake: Calories 450 (Calories from Fat 150); Total Fat 17g (Saturated Fat 5g; Trans Fat 3.5g); Cholesterol 0mg; Sodium 490mg; Total Carbohydrate 68g (Dietary Fiber 2g; Sugars 49g); Protein 6g			

STICKY BUN CUPCAKES

YIELD: 46 - #12 SCOOP CUPCAKES



STICKY BUN CUPCAKES

YIELD: 46 - #12 SCOOP CUPCAKES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cupcake Batter GOLD MEDAL® ZT YELLOW CAKE MIX (11152) Water*, cool (72°F) <i>*Reduce water amount from box directions</i>	5 lb 2 lb 8 oz	1 box 5 cups	Cupcake Batter 1. PREPARE cupcake batter using package directions with reduced water amount. Sticky Bun Schmear 1. COMBINE first five ingredients in mixer bowl using paddle attachment on medium speed for 3 minutes. Stop mixer. Scrape bowl. Mix for additional 2 minutes. 2. ADD hot water slowly, and mix on low speed for 2 minutes. 3. STOP mixer. Scrape bowl and paddle, and continue mixing on low speed for 2 minutes. 4. DEPOSIT 1 oz (#40 scoop) of sticky bun schmear into 46 greased jumbo muffin cups. Spread to cover bottom and sides of muffin cups. 5. PLACE approximately 1/2 oz or 2 Tbsp of pecans on top of the schmear in the bottom of each muffin cup. 6. DEPOSIT 3 oz of cupcake batter (#12 scoop) on top of the chopped pecans in each muffin cup. Bake Convection Oven* 300°F 16-20 minutes Standard Oven 350°F 18-24 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i> CAREFULLY INVERT muffin pans immediately from the oven while still hot.
Total Cupcake Batter Weight	7 lb 8 oz		
Sticky Bun Schmear Sugar, granulated Brown sugar, packed Butter, unsalted Salt Honey Water, hot (120°F +) Pecans, chopped	1 lb 14 oz 10 oz 3 oz 2.5 oz 1 lb 4 oz	2 cups 2 cups 1¼ cups ½ tsp ¼ cup 5 Tbsp 5 cups	
Total Sticky Bun Schmear Weight	4 lb 1.5 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 cupcake: Calories 420 (Calories from Fat 180); Total Fat 20g (Saturated Fat 7g; Trans Fat 0g); Cholesterol 25mg; Sodium 430mg; Total Carbohydrate 57g (Dietary Fiber 1g; Sugars 40g); Protein 4g			

TART CHERRY WALNUT CAKE

YIELD: 64 - 2 X 3-INCH SERVINGS



TART CHERRY WALNUT CAKE



YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cake Batter			
Cherries, dried, chopped	1 lb 5 oz	3½ cups	1. SOAK cherries in hot (120°-130°F) water for 5 minutes and drain well. Set aside.
Water, cool (approx. 72°F)	3 lb 8 oz	7 cups	2. TOAST walnuts at 300°F for 6-8 minutes or until light brown. Cool and set aside.
GOLD MEDAL® ZT WHITE CAKE MIX (11132)	5 lb	1 box	3. PULSE cherries in a food processor 3-4 times to chop up. Set aside.
Walnut pieces	8 oz	2 cups	Cake Batter
Total Cake Batter Weight	10 lb 5 oz		4. PREPARE cake batter according to box directions.
Finishing			5. FOLD in 3-1/2 cups cherries and 2 cups ground walnuts into batter.
GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	2 lb 8 oz	4 cups	6. DEPOSIT batter into a greased or paper-lined full sheet pan.
Cherries, dried, chopped	12 oz	2 cups	Bake
Walnut pieces	8 oz	2 cups	Convection Oven* 300°F 23-28 minutes
Total Finishing Weight	3 lb 12 oz		Standard Oven 325°F 28-33 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 7 minutes of baking.

ALLOW cake to cool completely.

Finishing

1. **FROST** cakes with vanilla icing. **SPRINKLE** evenly with remaining 2 cups cherries and 2 cups walnuts.

NUTRITION (Values are calculated using weights of ingredients.)

1 - 2 x 3-inch serving: Calories 320 (Calories from Fat 100); Total Fat 11g (Saturated Fat 4g; Trans Fat 0g); Cholesterol 0mg; Sodium 280mg; Total Carbohydrate 51g (Dietary Fiber 1g; Sugars 37g); Protein 3g

CHOCOLATE MOUSSE

YIELD: 96 - 1 OZ SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Heavy cream	4 lb	8 cups	<ol style="list-style-type: none"> COMBINE heavy cream and vanilla extract in a mixer bowl using a whip attachment. WHIP on medium speed until cream forms soft peaks. ADD chocolate RTS icing. MIX on low speed until RTS is fully combined into the cream. USE mousse immediately or store tightly covered in refrigerator.
Vanilla extract		4 tsp	
GOLD MEDAL® ZT READY-TO-SPREAD CHOCOLATE FUDGE ICING (11215)	2 lb	3¼ cups	
Total Weight	6 lb		
<p>NUTRITION (Values are calculated using weights of ingredients.) 1 oz serving: Calories 160 (Calories from Fat 100); Total Fat 11g (Saturated Fat 5g; Trans Fat 1.5g); Cholesterol 25mg; Sodium 70mg; Total Carbohydrate 16g (Dietary Fiber 0g; Sugars 15g); Protein 0g</p>			

CREAM CHEESE ICING

YIELD: 100 - 1 OZ SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cream cheese	3 lb	6 cups	<ol style="list-style-type: none"> PLACE cream cheese in a mixer bowl with a paddle attachment. CREAM on medium speed for 3-4 minutes. SCRAPE down bowl and add remaining ingredients. MIX approximately 2 minutes or until incorporated. USE icing immediately or store tightly covered in refrigerator.
Butter, unsalted, softened	4 oz	½ cup	
GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	3 lb	4¾ cups	
Vanilla extract		2 tsp	
Total Weight	6 lb 4 oz		
<p>NUTRITION (Values are calculated using weights of ingredients.) 1 oz serving: Calories 200 (Calories from Fat 90); Total Fat 11g (Saturated Fat 5g; Trans Fat 1.5g); Cholesterol 20mg; Sodium 85mg; Total Carbohydrate 25g (Dietary Fiber 0g; Sugars 23g); Protein 1g</p>			

CHOCOLATE BUTTERCREAM ICING

YIELD: 96 - 1 OZ SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
GOLD MEDAL® ZT READY-TO-SPREAD CHOCOLATE FUDGE ICING (11215)	3 lb	4¾ cups	<ol style="list-style-type: none"> PLACE icing in a mixer bowl with a paddle attachment. MIX on low speed for 3 minutes. ADD butter and vanilla gradually to icing and mix until incorporated. USE buttercream immediately or store tightly covered in refrigerator.
Butter, unsalted, softened	3 lb	6 cups	
Vanilla extract		2 tsp	
Total Weight	6 lb		
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 oz serving: Calories 250 (Calories from Fat 150); Total Fat 17g (Saturated Fat 9g; Trans Fat 2.5g); Cholesterol 30mg; Sodium 180mg; Total Carbohydrate 23g (Dietary Fiber 0g; Sugars 21g); Protein 0g</p>			

WHITE BUTTERCREAM ICING

YIELD: 80 - 1 OZ SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	3 lb	4¾ cups	<ol style="list-style-type: none"> PLACE icing in a mixer bowl with a paddle attachment. MIX on low speed for 3 minutes. ADD butter and vanilla gradually to icing and mix until incorporated. USE buttercream immediately or store tightly covered in refrigerator.
Butter, unsalted, softened	2 lb	5 cups	
Vanilla extract		2 tsp	
Total Weight	5 lb		
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 oz serving: Calories 170 (Calories from Fat 120); Total Fat 14g (Saturated Fat 9g; Trans Fat 0g); Cholesterol 30mg; Sodium 35mg; Total Carbohydrate 12g (Dietary Fiber 0g; Sugars 11g); Protein 0g</p>			