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| **Element** | **Recipes** | | **Method** | **Groceries Needed** |
| **Pumpkin Cake**  3 layers @ 14”  Cups of Batter Per Layer: 8  Total Cups: 24  Servings: 78 | **Yield: 9 cups (make x2)**  3 c sugar  1 ½ c oil  6 large eggs  3 c flour **HA: 3 1/2 c**  3 tsp baking soda  1 ½ tsp baking powder  **HA: 1 1/4 tsp**  3 tsp cinnamon  1 ½ tsp ground cloves  ¾ tsp ground ginger  ¾ tsp ground nutmeg  ¾ tsp salt  3 c pumpkin puree | **Yield: 6 cups (make x1)**  2 c sugar  1 c oil  4 large eggs  2 c flour **HA: 2 1/3 c**  2 tsp baking soda  1 tsp baking powder  **HA: 7/8 tsp**  2 tsp cinnamon  1 tsp ground cloves  ½ tsp ground ginger  ½ tsp ground nutmeg  ½ tsp salt  2 c pumpkin puree | Preheat Oven: 325. Bake 30-45 minutes  **HA: 350**  Combine sugar, oil, eggs in a large bowl; mix well. Sift dry ingredients into a separate bowl. Stir into the mixture, beating well. Stir in pumpkin puree.  Pour into greased and floured 14-inch round cake pan. | 8 c sugar  4 c oil  16 large eggs  8 c flour **HA: 9 1/3 c flour**  8 tsp baking soda  4 tsp baking powder  **HA: 3 3/8 tsp baking powder**  8 tsp cinnamon  4 tsp ground cloves  2 tsp ground ginger  2 tsp ground nutmeg  2 tsp salt  8 c pumpkin puree |
| **Almond Cake**  3 layers @ 10”  Cups of Batter Per Layer: 5  Total Cups: 15  Servings: 38 | **Yield: 10 cups (make x1)**  4 ½ c cake flour  **HA: 2/3 c all-purpose flour**  4 ½ tsp baking powder  **HA: 4 tsp**  ¾ tsp salt  2 ½ sticks unsalted butter  2 2/3 c sugar  1 T almond extract  7 oz almond paste  10 egg whites  1 ½ c whole milk  **HA: 1 1/2 c + 2 T** | **Yield: 5 cups (make x1)**  2 ¼ c cake flour  **HA: 1/3 c all-purpose flour**  2 ¼ tsp baking powder  **HA: 2 tsp**  3/8 tsp salt  1 ¼ sticks unsalted butter  1 1/3 c sugar  ½ T almond extract  3.5 oz almond paste  5 egg whites  ¾ c whole milk  **HA: 3/4 c + 1 T** | Preheat Oven: 350 Bake 25-30 minutes  **HA: 375**  Sift together cake flour, baking powder, and salt. Set aside. In mixer bowl, combine butter, sugar, and almond extract. Break up the almond paste into small pieces and add to the bowl. Beat on medium-high until light and fluffy. Gradually add egg whites 2-3 at a time, beating just long enough to incorporate after each addition. Dust 1/3 of dry mixture over batter and fold in just until combined. Fold in about 1/2 the milk. Fold in 1/2 of remaining dry mixture, then remaining milk, then last of dry mixture just until combined. | 6 3/4 c cake flour  **HA: 1 c all-purpose flour**  6 3/4 tsp baking powder  **HA: 6 tsp baking powder**  1 1/8 tsp salt  3 3/4 sticks unsalted butter  4 c sugar  1 1/2 T almond extract  10.5 oz almond paste  15 egg whites  2 1/4 whole milk  **HA: 2 1/4 c + 3 T whole milk** |
| **Vanilla Cake**  3 layers @ 6”  Cups of Batter Per Layer: 1.5  Total Cups: 4.5  Servings: 12  **With extra batter:**  4 square layer @ 6"  Cups of Batter Per Layer: 1.5  + 1 c for 4th layer  2 layer gray  1 layer red/yellow  1 white (thin layer) | **Yield: 10 cups (make x1)**  1 1/2 c unsalted butter, at room temp  2 2/3 c granulated sugar  9 egg whites at room temperature  4 1/2 c all purpose flour **HA: 4 3/4 c**  2 T baking powder **HA: 1 T + 2 tsp**  1 tsp salt  2 c buttermilk  1 T vanilla paste  1 tsp vanilla extract | | Preheat Oven: 350 Bake 20-30 minutes  Beat butter and sugar on medium-high until lighter in color and slightly increased in volume, 3-5 min. Lower to medium and add egg whites gradually, mixing until fully incorporated. Sift flour, baking powder, and salt in a medium bowl. Mix vanilla extract and bean scrapings into buttermilk. Alternate dry mix and buttermilk into creamed mixture, beginning and ending with dry ingredients. Mix just until incorporated. | 1 1/2 c unsalted butter  2 2/3 c granulated sugar  9 egg whites  4 1/2 c all purpose flour  **HA: 4 3/4 c flour**  2 T baking powder  **HA: 1 T + 2 tsp baking powder**  1 tsp salt  2 c buttermilk  1 T vanilla paste  1 tsp vanilla extract |
| **Element** | **Recipes** | | **Method** | **Groceries Needed** |
| **Chocolate Cake**  1 square layer @ 12"  Cups of Batter: 10  1 square layer @ 8"  Cups of Batter: 4  3 square layer @ 6"  Cups of Batter Per Layer: 2  Total Cups: 20  Servings: ~45 | **Yield: 12 c (make x1)**  4 1/8 c all-purpose flour  **HA: 4 1/2 c**  4 c granulated sugar  4 1/8 tsp baking powder  **HA: 3 3/4 tsp**  4 1/8 tsp baking soda  **HA: 3 3/4 tsp**  1 1/2 c cocoa  2 5/8 tsp salt  1 c canola oil  1 7/8 c buttermilk  6 eggs  1 5/8 c hot coffee  3 T vanilla extract | **Yield: 8 cups (make x1)**  2 3/4 c all-purpose flour  **HA: 3 c**  2 2/3 c granulated sugar 2 3/4 tsp baking powder  **HA: 2 1/2 tsp**  2 3/4 tsp baking soda  **HA: 2 1/2 tsp**  1 c cocoa  1 3/4 tsp salt  2/3 c canola oil  1 1/4 c buttermilk  4 eggs  1 1/8 c hot coffee  2 T vanilla extract | Preheat Oven: 350 Bake 25-30 min  Sift all dry ingredients into the bowl of a stand mixer. Add all remaining ingredients and beat on medium speed for 2 minutes with paddle. Scrape sides and mix 30 seconds more. Pour into pan. Remove from oven when toothpick *barely* comes clean. Cool completely. | 6 7/8 c all-purpose flour  **HA: 7 1/2 c flour**  6 2/3 c granulated sugar  6 7/8 tsp baking powder  **HA: 6 1/4 tsp baking powder**  6 7/8 c baking soda  **HA: 6 1/4 tsp baking soda**  2 1/2 c cocoa  4 3/8 tsp salt  1 2/3 c canola oil  3 1/8 c buttermilk  10 eggs  2 3/4 c hot coffee  5 T vanilla extract |
| **Maple Cream** | **Yield: 8 cups**  4 sticks unsalted butter, at room temperature  1 1/3 c maple syrup  24 oz cream cheese, at room temperature  12 c powdered sugar, sifted after measuring | | Place butter in a wide medium sauce pan and melt over low heat. Add maple syrup & raise heat to medium low, and boil for 5 minutes, stirring frequently. Pour the hot maple butter into another bowl and set aside. Beat cream cheese well. Gradually add powdered sugar and beat until smooth. Scrape down bowl and continue to beat until light & fluffy. Add maple butter & mix well. | 4 sticks unsalted butter  1 1/3 c maple syrup  24 oz cream cheese  12 c powdered sugar |
| **Sugared Pecans** | **Yield: 4 cups**  1 c granulated sugar  1 1/2 tsp salt  3 tsp cinnamon  1/2 tsp ground cloves  1/2 tsp ground nutmeg  2 egg whites  2 T water  1 tsp vanilla extract  4 c pecan halves | | Preheat Oven: 300 Bake 30 minutes  Line cookie sheet with aluminum and spray with cooking spray. Combine sugar, salt, and spices in a large bowl. In a separate bowl, beat egg whites, water, and vanilla until foamy. Add pecans to egg mixture. Transfer to sugar and spices with a slotted spoon and coat. Spread on cookie sheet and bake 15 minutes. Then toss and bake for 15 more minutes. | 1 c granulated sugar  1 1/2 tsp salt  3 tsp cinnamon  1/2 tsp ground cloves  1/2 tsp ground nutmeg  2 egg whites  2 T water  1 tsp vanilla extract  4 c pecan halves |
| **Whipped Ganache** | **Yield: 1 3/4 cups**  3/4 c heavy cream  8 oz dark chocolate, chopped | | In a heavy sauce pan, bring heavy cream to a boil. Turn off the heat. Add chopped chocolate pieces and let it rest until melted. Stir until all pieces are melted. Pour into a bowl and refrigerate til ganache is firm. Whip 5-8 minutes when ready to fill cakes. | 3/4 c heavy cream  8 oz dark chocolate |
| **Swiss Meringue**  **Buttercream Icing**  7 c green  2 c gray  1 c orange/yellow  1/2 red | **Yield: 15 cups (make x3)**  450 g egg whites (about 16 eggs)  4 c granulated sugar (800 g)  10 sticks unsalted butter  2 T vanilla extract  1/4 tsp salt | | Wipe mixer bowl, whisk attachment, and whisk with vinegar. Combine egg whites and sugar in the mixer bowl and simmer over a pot of water, whisking constantly until temperature reaches 140. Place bowl onto mixer with whisk attachment and whip until mixture is thick, glossy, and neutral. Switch over to paddle attachment and, on low, add one cube of butter at a time until silky smooth. Add vanilla and salt and mix. | 1350 g egg whites (48 eggs)  12 c granulated sugar  30 sticks unsalted butter  6 T vanilla extract  3/4 tsp salt |