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| **Element** | **Recipes** | **Method** | **Groceries Needed** |
| **Pumpkin Cake**3 layers @ 14”Cups of Batter Per Layer: 8Total Cups: 24Servings: 78 | **Yield: 9 cups (make x2)**3 c sugar1 ½ c oil6 large eggs3 c flour **HA: 3 1/2 c**3 tsp baking soda1 ½ tsp baking powder **HA: 1 1/4 tsp**3 tsp cinnamon1 ½ tsp ground cloves¾ tsp ground ginger¾ tsp ground nutmeg¾ tsp salt3 c pumpkin puree | **Yield: 6 cups (make x1)**2 c sugar1 c oil4 large eggs2 c flour **HA: 2 1/3 c**2 tsp baking soda1 tsp baking powder**HA: 7/8 tsp**2 tsp cinnamon1 tsp ground cloves½ tsp ground ginger½ tsp ground nutmeg½ tsp salt2 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 sugar4 c oil16 large eggs8 c flour **HA: 9 1/3 c flour**8 tsp baking soda4 tsp baking powder**HA: 3 3/8 tsp baking powder**8 tsp cinnamon4 tsp ground cloves2 tsp ground ginger2 tsp ground nutmeg2 tsp salt8 c pumpkin puree |
| **Almond Cake**3 layers @ 10”Cups of Batter Per Layer: 5Total Cups: 15Servings: 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 salt2 ½ sticks unsalted butter2 2/3 c sugar1 T almond extract7 oz almond paste10 egg whites1 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 salt1 ¼ sticks unsalted butter1 1/3 c sugar½ T almond extract3.5 oz almond paste5 egg whites¾ 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 salt3 3/4 sticks unsalted butter4 c sugar1 1/2 T almond extract10.5 oz almond paste15 egg whites2 1/4 whole milk**HA: 2 1/4 c + 3 T whole milk** |
| **Vanilla Cake**3 layers @ 6”Cups of Batter Per Layer: 1.5Total Cups: 4.5Servings: 12**With extra batter:**4 square layer @ 6"Cups of Batter Per Layer: 1.5+ 1 c for 4th layer2 layer gray1 layer red/yellow1 white (thin layer) | **Yield: 10 cups (make x1)**1 1/2 c unsalted butter, at room temp2 2/3 c granulated sugar9 egg whites at room temperature4 1/2 c all purpose flour **HA: 4 3/4 c** 2 T baking powder **HA: 1 T + 2 tsp** 1 tsp salt2 c buttermilk1 T vanilla paste1 tsp vanilla extract | Preheat Oven: 350 Bake 20-30 minutesBeat 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 butter2 2/3 c granulated sugar9 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 salt2 c buttermilk1 T vanilla paste1 tsp vanilla extract |
| **Element** | **Recipes** | **Method** | **Groceries Needed** |
| **Chocolate Cake**1 square layer @ 12"Cups of Batter: 101 square layer @ 8"Cups of Batter: 43 square layer @ 6"Cups of Batter Per Layer: 2Total Cups: 20Servings: ~45 | **Yield: 12 c (make x1)**4 1/8 c all-purpose flour**HA: 4 1/2 c**4 c granulated sugar4 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 cocoa2 5/8 tsp salt1 c canola oil1 7/8 c buttermilk6 eggs1 5/8 c hot coffee3 T vanilla extract | **Yield: 8 cups (make x1)**2 3/4 c all-purpose flour**HA: 3 c**2 2/3 c granulated sugar2 3/4 tsp baking powder**HA: 2 1/2 tsp**2 3/4 tsp baking soda**HA: 2 1/2 tsp**1 c cocoa1 3/4 tsp salt2/3 c canola oil1 1/4 c buttermilk4 eggs1 1/8 c hot coffee2 T vanilla extract | Preheat Oven: 350 Bake 25-30 minSift 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 sugar6 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 cocoa4 3/8 tsp salt1 2/3 c canola oil3 1/8 c buttermilk10 eggs2 3/4 c hot coffee5 T vanilla extract |
| **Maple Cream** | **Yield: 8 cups**4 sticks unsalted butter, at room temperature1 1/3 c maple syrup24 oz cream cheese, at room temperature12 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 butter1 1/3 c maple syrup24 oz cream cheese12 c powdered sugar |
| **Sugared Pecans** | **Yield: 4 cups**1 c granulated sugar1 1/2 tsp salt3 tsp cinnamon1/2 tsp ground cloves1/2 tsp ground nutmeg2 egg whites2 T water1 tsp vanilla extract4 c pecan halves | Preheat Oven: 300 Bake 30 minutesLine 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 sugar1 1/2 tsp salt3 tsp cinnamon1/2 tsp ground cloves1/2 tsp ground nutmeg2 egg whites2 T water1 tsp vanilla extract4 c pecan halves |
| **Whipped Ganache** | **Yield: 1 3/4 cups**3/4 c heavy cream8 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 cream8 oz dark chocolate |
| **Swiss Meringue****Buttercream Icing**7 c green2 c gray1 c orange/yellow1/2 red | **Yield: 15 cups (make x3)**450 g egg whites (about 16 eggs)4 c granulated sugar (800 g)10 sticks unsalted butter2 T vanilla extract1/4 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 butter6 T vanilla extract3/4 tsp salt |