

# Snickers Cake

Recipe group	Additional name	Diet factors	Portions	Portion size
Baked Goods, American	Baking & Pastry	VG	12	10.37 OZ

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	1/2 cup	0 lb 4.00 oz	0%	0 lb 4.00 oz	Non-Dairy Milk, Soy, unsweetened	For Cake Batter: Make buttermilk by combining soy milk and vinegar in a mixing bowl and let sit 10 minutes. Using a stand mixer with a paddle attachment, add buttermilk and next 5 ingredients in step 1. Beat until combined. Add remaining dry ingredients from step 1 to mixer and beat until fully combined.
	1 tsp	0 lb 0.17 oz	0%	0 lb 0.17 oz	Vinegar, Distilled White	
	1 cup	0 lb 8.00 oz	0%	0 lb 8.00 oz	Water, hot	
	3/4 cup	0 lb 5.76 oz	0%	0 lb 5.76 oz	Oil, Canola	
	1/2 cup	0 lb 4.37 oz	0%	0 lb 4.38 oz	Coffee, brewed	
	2 tbsp	0 lb 1.08 oz	1%	0 lb 1.09 oz	Applesauce	
	2 tsp	0 lb 0.31 oz	0%	0 lb 0.31 oz	Extract, Vanilla	
	2 1/2 cup	0 lb 11.50 oz	0%	0 lb 11.50 oz	Flour, All-Purpose	
	2 cup	0 lb 14.20 oz	0%	0 lb 14.20 oz	Sugar, White, granulated	
	3/4 cup	0 lb 2.17 oz	0%	0 lb 2.18 oz	Cocoa Powder, unsweetened, sifted	
	1 1/2 tsp	0 lb 0.22 oz	0%	0 lb 0.22 oz	Baking Powder	
	1 tsp	0 lb 0.10 oz	0%	0 lb 0.10 oz	Salt, Kosher	



*Make buttermilk.*



*Mix ingredients.*

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
2					For Baking Cake: Preheat oven to 350°F. Line and spray 8" round cake pans, portion 4 cups of batter into each, use a spatula to evenly spread batter. Bake in oven for 20-30 minutes, until a toothpick inserted near center of pan comes out clean. Cool completely before frosting cakes.



*Batter in pans.*



*Cake baked.*

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
3	3/4 cup	0 lb 6.00 oz	0%	0 lb 6.00 oz Cream, Coconut, sweetened, canned	For Ganache: Over low heat, portion coconut cream in a pan and heat until scalding but not boiling. *Can also heat cream in a microwave using a microwave safe bowl. In a mixing bowl, pour heated cream over chocolate and stir until chocolate is melted and ganache is smooth. Store in a sealed container in cooler until ready for use and pull 20-30 minutes before use to soften.
	1 cup	0 lb 6.00 oz	0%	0 lb 6.00 oz Vegan Chocolate Chips, 1M count	



*Stir steamed milk  
and chocolate.*



*Chocolate ganache.*

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
<b>4</b>	1 cup	0 lb 7.10 oz	0%	0 lb 7.10	Sugar, White, oz granulated	<p>For Caramel Sauce: In a heavy bottom pot, combine sugar, water, and syrup. Cook over medium heat without stirring, until mixture begins to caramelize and all sugar is dissolved. When mixture reaches amber color, about 355-360°F, remove from heat and add in butter stirring carefully to combine. Slowly add milk and stir until fully combined and smooth. (Mixture may bubble and splatter so be careful to avoid burns.) Add salt and stir to combine. Cool completely and store in sealed container in cooler until ready for use.</p>
	3 tbsp	0 lb 1.50 oz	0%	0 lb 1.50	Water oz	
	1 tsp	0 lb 0.24 oz	0%	0 lb 0.24	Corn Syrup, light oz	
	1 tbsp	0 lb 0.50 oz	0%	0 lb 0.50	Non-Dairy Butter, oz Unsalted	
	1/2 cup	0 lb 4.00 oz	0%	0 lb 4.00	Non-Dairy oz Milk, Soy, unsweetened	
	1/2 tsp	0 lb 0.05 oz	0%	0 lb 0.05	Salt, Kosher oz	



*Cooked to amber.*



*Caramel sauce.*

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
<b>5</b>	5 cup	1 lb 5.75 oz	0%	1 lb 5.75 oz	Sugar, White, powdered	For Buttercream Frosting: Using a stand mixer with a whip attachment, add first 5 ingredients in step 8. Whip on slow speed until combined, increase speed and whip until fluffy. Add soy milk and vanilla and mix on slow speed to combine. Increase speed and whip until smooth and fluffy. Buttercream can be stored in sealed containers at room temperature or in cooler until ready for use.
	1 cup	0 lb 2.90 oz	0%	0 lb 2.90 oz	Cocoa Powder, unsweetened, sifted	
	1 cup	0 lb 7.36 oz	0%	0 lb 7.36 oz	Shortening, Vegetable	
	1 cup	0 lb 8.00 oz	0%	0 lb 8.00 oz	Non-Dairy Butter, Unsalted <i>Softened.</i>	
	6 tbsp	0 lb 3.18 oz	0%	0 lb 3.18 oz	Peanut Butter, smooth	
	1/4 cup	0 lb 2.00 oz	0%	0 lb 2.00 oz	Non-Dairy Milk, Soy, unsweetened	
	1 tsp	0 lb 0.15 oz	0%	0 lb 0.15 oz	Extract, Vanilla	



*Whip ingredients.*



*Peanut butter chocolate  
buttercream.*

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
6	6 tbsp	0 lb 1.87 oz	0%	0 lb 1.88 Nuts, Peanuts, oz chopped	<p>To Build Cake: Put first layer of cake on a cardboard cake board and use a piping bag to create boarder around edges with buttercream frosting. In the center, use a piping bag to portion 2/3s of ganache and spread evenly with a spatula. Then drizzle with 2/3s of caramel and sprinkle 1/4 cup peanuts. Top with next layer of cake. Frost entire cake with remaining buttercream, adding any desired decorative piping to top and sides. Spread remaining caramel sauce on center of frosted cake and sprinkle with 2 tablespoons peanuts. Using a piping bag, drizzle remaining ganache over sides of cake to look like drips.</p> <p>For Service: Cut cake into 12 slices.</p>



*Add frosting and ganache to first layer.*



*Add peanuts and caramel.*



*Frost second layer.*

## RECIPE IMAGES



*Snickers Cake.*



*Snickers Cake Slice.*

## ALLERGENS

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## MEMO

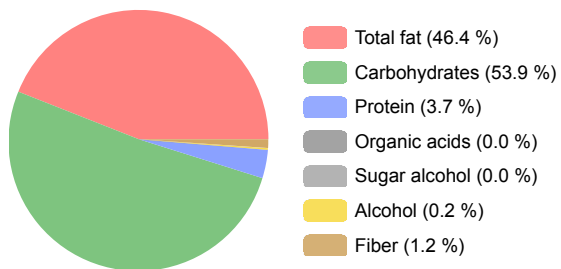
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## NUTRITION INFORMATION

per portion

				Calories	RDI	Minerals		RDI	
Energy nutritives		RDI	% of energy	1,186.62 kcal	59 %	Salt	0.45 g		
Total fat	62.21 g	80 %	46.37 %	4,964.82 kJ		Salt	0.15 %		
Saturated	15.15 g	76 %	11.29 %			Sodium	177.04 mg	8 %	Vitamins
Monounsaturated	28.55 g		21.28 %			Phosphorus	265.27 mg	21 %	Vitamin A
Polyunsaturated	15.96 g		11.90 %			Potassium	847.51 mg	18 %	Vitamin D
Trans fatty acids	5.35 g		3.99 %			Iron	4.18 mg	23 %	Vitamin E
Cholesterol	1.13 mg	0 %				Calcium	103.24 mg	8 %	Thiamine
Linolenic acid	13.70 g		10.21 %			Zinc	1.78 mg	16 %	Riboflavin
Alpha-linolenic acid	1,582.80 mg		1.18 %			Magnesium	146.89 mg	35 %	Niacin
Total Carbohydrate	157.27 g	57 %	53.85 %			Iodine	0.00 µg	0 %	Vitamin B6
Sugars total	116.67 g	233 %				Selenium	14.95 µg	27 %	Vitamin B12
Added sugar	0.00 g	0 %	0.00 %			Copper	0.81 mg	90 %	Vitamin C
Lactose	0.23 g								Vitamin K
Fiber	7.22 g	26 %	1.16 %						Others
Organic acids	0.00 g		0.00 %						Water
Sugar alcohol	0.00 g		0.00 %						59.78 g
Starch	0.65 g		0.22 %						
Protein	10.93 g	22 %	3.74 %						
Alcohol	0.37 g		0.22 %						

## PERCENTAGE OF ENERGY



## CO2



Comparable CO2 emissions for equal sized portions.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.