

Double Layer Chocolate Pound Cake

A decadently rich and moist chocolate pound cake made with real cocoa and chocolate chips, layered with chocolate chip cannoli cream, sweetened walnuts, strawberries and whipped topping.



DOUBLE LAYER CHOCOLATE POUND CAKE



DIRECTIONS:



YIELD: 6 Servings

| CLIENT | MEASURE | INGREDIENTS | PRODUCT COST | PRODUCT # | DISTRIBUTOR # |
|------------------------------|-----------|---------------------------------------|--------------|------------|---------------|
| Sara Lee Frozen Bakery | 1 cake | Sara Lee Chocolate Pound Cake, Thawed | 5.21 | 04251 | |
| Flowers Bakeries Foodservice | 1 tube | Cannoli Cream, Thawed | 6.00 | 12430870 | |
| Conagra Foodservice | 1 cup | J Hungerford Smith Strawberry Topping | 1.04 | 2700011800 | |
| Conagra Foodservice | 1 cup | J Hungerford Smith Walnut Topping | 1.04 | 2700011910 | |
| Conagra Foodservice | ½ can | Reddi-wip Topping | 1.08 | 7027223208 | |
| | As needed | Fresh Strawberries, for Garnish | .40 | | |
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FOOD COST CALCULATOR

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| Menu Price \$ | \$44.95 |
| Total Cost \$ | \$14.77 |
| Cost Margin % | 33% |
| Net Profit \$ | \$30.18 |

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Miguel Palmieri

1. Slice pound cake horizontally into thirds.
2. Pipe cannoli cream, then top with walnut topping.
3. Place second layer on top, pipe cannoli cream, then top with strawberry topping.
4. Place third layer on top and decorate with whipped cream.
5. Garnish with fresh strawberry fans.