

SWEET & CRUNCHY CORN PUFFS  
**Reese's  
Puffs**

VALENTINE'S DAY

*Recipes*



**& STUDENT  
ENGAGEMENT TIPS**





**DRIVE EXCITEMENT IN YOUR DINING HALL  
WITH VALENTINE’S DAY-INSPIRED ITEMS,  
RECIPES AND ENGAGEMENT TIPS.**

Students love holidays – but it’s up to you to turn that interest into engagement and sales in your dining hall. Start by stocking up on seasonally inspired Reese’s Puffs®, featuring heart-shaped pieces.

Already one of the most popular cereals amongst 18-24 year olds<sup>1</sup> this offering is sure to drive excitement. Keep that momentum going by serving up the creative Valentine’s Day recipes found in this guide.

And finally, check out our quick tips and ideas for holiday-driven student engagement in your dining hall.



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<sup>1</sup>The NPD Group/National Eating Trends, 24 mos ending 5/17



REESE'S PUFFS®

# Cereal Milk Panna Cotta

## Reese's Puffs® Cereal Milk Panna Cotta

### INGREDIENTS

NAME	WEIGHT	MEASURE
Reese's Puffs Bulkpack Cereal (13255), Valentine's Day Themed Seasonal Variety	10 oz	8 cups
Whole milk	1 lb 14 oz	3 3/4 cups
Unflavored gelatin, powdered		1 1/3 Tbsp
Water, cold (approx. 45°F)	4 oz	1/2 cup
Brown sugar, packed	3 oz	1/2 cup
Salt, kosher		1/2 tsp

### PREPARATION

1. Add cereal and milk to large container; refrigerate 45-60 minutes.
2. Strain milk from cereal, pressing to extract liquid; discard cereal and keep milk refrigerated until needed.

### ASSEMBLY

1. Add gelatin and water to small bowl; allow to soak for 5-10 minutes.
2. Add strained milk, cream, brown sugar and salt to medium saucepan; heat, stirring until sugar is dissolved. DO NOT BOIL.
3. Remove pan from heat; whisk in gelatin mixture until fully dissolved.
4. Place pan in ice bath; stir until mixture reaches room temperature and is thickened.
5. Pour 4 oz mixture into ramekins or mason jars; refrigerate until set (approx. 2 hours) before serving.

Tip: Garnish with whipped cream and a few pieces of cereal if desired

### NUTRITION INFORMATION

Nutrition values are calculated using the weights of ingredients.

**Serving Size:** 4 oz portion  
Calories 280 (Calories from Fat 130);

Total Fat 14g (Saturated Fat 7g, Trans Fat 0g); Cholesterol 40mg; Sodium 250mg; Total Carbohydrate 34g (Dietary Fiber 1g, Sugars 21g); Protein 6g

**% Daily Value:** Vitamin A 8%; Vitamin C 10%; Calcium 20%; Iron 25%;

**Exchanges:** 1 1/2 Starch, 1 Other Carbohydrate, 2 1/2 Fat Carbohydrate Choices: 2

MAKES: 11 4oz servings



# TRUFFLE Mousse Slices

## Truffle Mousse Slices

Decadent and delicious. Fabulous chocolate mousse is layered between devil's food cakes, and a rich ganache tops it all off.

### INGREDIENTS

NAME	WEIGHT	MEASURE
<b>Cake</b>		
Water, warm (approx. 72°F)	3 lb 8 oz	7 cups
Gold Medal™ Devil's Food Cake Mix (11112)	5 lb	1 box
<b>Chocolate Mousse</b>		
Chocolate chips, semi-sweet	1 lb	3 cups
Cream, heavy	2 lb	4 cups
<b>Ganache</b>		
Cream, heavy	12 oz	1 1/2 cups
Chocolate chips, semi-sweet	10 oz	1 1/2 cups

### INSTRUCTIONS

#### CAKE

1. Prepare cake mix according to package directions. Stop mixer. Scrape bowl and paddle. Mix 1 minute longer.
2. Divide 8 lb 8 oz batter between 2 parchment-lined full sheet pans (approximately 4 lb 4 oz each).

#### BAKE

Convection Oven	300°F	12-17 minutes
Standard Oven	350°F	15-20 minutes

\*Rotate pans baked in convection oven one-half turn (180°) after 6 minutes of baking.

Note: Freeze cakes before assembling for better handling.

#### CHOCOLATE MOUSSE

1. Melt chocolate chips over double boiler on low heat, stirring frequently. Remove from heat.
2. Whip cream in small mixing bowl fitted with whip attachment on high speed until stiff peaks form, approximately 2-3 minutes.
3. Fold whipped cream into melted chocolate slowly, and mix until fully incorporated.

#### GANACHE

1. Heat cream in medium-size saucepan to boiling, stirring frequently. Remove from heat.
2. Add hot cream to chocolate chips. Let stand 5 minutes. Stir mixture briskly to combine until smooth.

### ASSEMBLY AND FINISHING

1. Turn first chocolate sheet cake upside down onto cardboard.
2. Spread mousse evenly over top of sheet cake.
3. Place second sheet onto mousse, bottom side down.
4. Freeze cake 1 hour.
5. Spread ganache onto top of sheet cake. Allow to set.
6. Slice and serve.

### NUTRITION INFORMATION

Nutrition values are calculated using the weights of ingredients.

**Serving Size:** 1 Slice  
**Calories:**140; **Calories from Fat:**70;

Total Fat:8g; Saturated Fat:4 1/2g; Trans Fat:0g; Cholesterol:15mg; Sodium:140mg; Total Carbohydrate:16g; Dietary Fiber:1g; Sugars:11g; Protein:1g;

**% Daily Value\*:**  
Vitamin A:2%; Vitamin C:0%; Calcium:2%; Iron:4%;

**Exchanges:**  
1/2 Starch; 0 Fruit; 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 1/2 Fat;

**Carbohydrate Choices:**  
1 \*Percent Daily Values are based on a 2,000 calorie diet.

**MAKES: 64 Servings**  
(1 serving = 1 slice)







BLACK FOREST

# Brownie Shortbread Bars

## Black Forest Brownie Shortbread Bars

Black Forest flavors -- chocolate and cherries -- shine in an easy-to-serve brownie bar topped with vanilla icing.

### INGREDIENTS

NAME	WEIGHT	MEASURE
<b>Crust</b>		
Butter, unsalted, softened	8 oz	1 cup
Gold Medal™ Yellow Cake Mix (11152)	2 lb 8 oz	1/2 box
<b>Brownie</b>		
Water, hot (approx. 120°-140°F)	1 lb 8 oz	3 cups
Gold Medal™ Chocolate Brownie Mix (11312)	6 lb	1 box
Pie filling, cherry, canned	1 lb	1 1/2 cups
<b>Topping</b>		
Gold Medal™ Ready-to-spread Vanilla Crème Icing (11216)	5 oz	1/2 cup

### ASSEMBLY AND FINISHING

1. Turn first chocolate sheet cake upside down onto cardboard.
2. Spread mousse evenly over top of sheet cake.
3. Place second sheet onto mousse, bottom side down.
4. Freeze cake 1 hour.
5. Spread ganache onto top of sheet cake. Allow to set.
6. Slice and serve.

### NUTRITION INFORMATION

Nutrition values are calculated using the weights of ingredients.

**Serving Size:** 1 serving  
Calories:310; Calories from Fat:100;

Total Fat:11g; Saturated Fat:5g; Trans Fat:0g; Cholesterol:15mg; Sodium:290mg; Total Carbohydrate:49g; Dietary Fiber:1g; Sugars:2g; Protein:3g;  
**% Daily Value\*:**  
Vitamin A:0%; Vitamin C:0%; Calcium:0%; Iron:10%;

**Exchanges:**  
1 Starch; 0 Fruit; 2 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 2 Fat;

**Carbohydrate Choices:**  
3 \*Percent Daily Values are based on a 2,000 calorie diet.

### INSTRUCTIONS

#### CRUST

1. Place butter and cake mix in the bowl of a mixer fitted with a paddle attachment.
2. Mix on medium speed for 4-5 minutes or until crumbly
3. Press streusel evenly into a parchment lined or greased full sheet pan.

#### BLACK FOREST BROWNIE

1. Prepare brownie batter according to package directions.
2. Deposit prepared brownie batter on top of crust and spread evenly.
3. Place dollops of cherry pie filling over brownie batter.
4. Swirl filling and brownie batter together by dragging a small spatula or a knife through it.

#### TOPPING

1. Heat vanilla icing in microwave until melted. DO NOT OVERHEAT.
2. Drizzle icing over cooled bars.

### BAKE

Convection Oven*	300°F	29-34 minutes
Standard Oven	350°F	39-44 minutes

\*Rotate pans baked in convection oven one-half turn (180°F) after 14 minutes of baking.

MAKES: 64 Servings



# BERRYLICIOUS Yogurt Brownies

MAKES: 66 Servings

## Berrylicious Yogurt Brownies

Yoplait® Parfait Pro® Lowfat Strawberry Yogurt provides a quick-start to the luscious fruity mousse that tops a chocolate brownie cupcake.

### INGREDIENTS

NAME	WEIGHT	MEASURE
<b>Yogurt Mousse</b>		
Yoplait® ParfaitPro® Lowfat Strawberry Yogurt (16631)	16.5 oz	1 3/4 cups
Non-dairy whipped topping	16.5 oz	6 1/2 cups
Strawberries, fresh, sliced	2 lb 1 oz	5 1/2 cups
<b>Brownie Batter</b>		
Water, hot (approx. 120°F)	2 lb	4 cups
Gold Medal™ Chocolate Brownie Mix (11312)	16.5 oz	1 3/4 cups

### INSTRUCTIONS

#### YOGURT MOUSSE

1. Add yogurt and whipped topping to large stainless mixing bowl; mix with wire whisk until mixture is light, airy and well-blended.
2. Store refrigerated in airtight container until ready to use.

#### BROWNIE BATTER

1. Prepare cake version of brownie batter according to package directions.
2. Deposit batter into greased standard muffin pans using #30 scoop.

### BAKE

Convection Oven*	300°F	16-20 minutes
Standard Oven	350°F	22-26 minutes

\*Rotate pans baked in convection oven one-half turn (180°F) after 8 minutes of baking.

### ASSEMBLY

1. Remove brownies from muffin pans; cool completely.
2. Add yogurt mousse to a large pastry bag fitted with a star tip.
3. Pipe 1/2 oz (approx. 1 1/2 Tbsp) mousse onto cooled brownie and place 1/2 oz (approx. 1 1/2 Tbsp) strawberries onto mousse.

**Finishing Tip:** Drizzle with prepared berry topping if desired.

### NUTRITION INFORMATION

Nutrition values are calculated using the weights of ingredients.

**Serving Size:** 1 brownie with topping  
Calories:220; Calories from Fat:60;

Total Fat:7g; Saturated Fat:3 1/2g; Trans Fat:0g;  
Cholesterol:0mg;  
Sodium:170mg; Total Carbohydrate:36g; Dietary Fiber:1g; Sugars:25g; Protein:3g;  
**% Daily Value\*:**  
Vitamin A:0%; Vitamin C:6%; Calcium:0%; Iron:8%;

#### Exchanges:

1 Starch; 0 Fruit; 1 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 1 1/2 Fat;

#### Carbohydrate Choices:

2 1/2 \*Percent Daily Values are based on a 2,000 calorie diet.



CHOCOLATE CAKE

with Passion Fruit Cream



MAKES: 40 Servings  
(1 serving = 1 slice)



# Chocolate Cake with Passion Fruit Cream

A classic chocolate layer cake gets a twist from sweet-tart passion fruit in a creamy filling.

## INGREDIENTS

NAME	WEIGHT	MEASURE
<b>Cake</b>		
Water, cool (approx. 72°F)	2 lb	4 cups
Gold Medal™ Devil's Food Cake Mix (11112)	5 lb	1 box
Puree, Passion Fruit	1 lb 8 oz	2 1/2 cup
<b>Passion Fruit Cream</b>		
Cream, Heavy Whipping, Unsweetened	1 lb 1 oz	2 cup
Gold Medal™ Ready-to-Spread Chocolate Fudge Icing (11215)	2 lb	3 1/2 cup
Puree, Passion Fruit	10 oz	1 cup

## INSTRUCTIONS

### CAKE

1. Pour water into bowl of mixer fitted with paddle attachment. Add mix.
2. Mix on medium speed for 2 minutes. Stop mixer; scrape bowl and paddle.
3. Add puree and mix on low speed for 1 minute until fully incorporate.
4. Deposit 1 lb of batter into each of 8, parchment-lined, 8" pans.
5. Allow cakes to cool in pans for 30 minutes, after baking, and then turn out onto cooling rack.

### BAKE

Convection Oven*	300°F	29-33 minutes
Standard Oven	350°F	38-42 minutes

\*DO NOT ROTATE PANS as disruption to the bake will cause the cakes to fall.

### PASSION FRUIT CREAM

1. Add cream to bowl of mixer fitted with a whisk attachment. Whisk until stiff peaks form.
2. Add puree to bowl and whisk until completely combined.
3. Add frosting to bowl and mix on low until mixture is fully combined and is smooth.
4. Refrigerate frosting for several hours while cake layers cool.

## ASSEMBLY

1. Place 1 completely cooled cake on platter.
2. Place 1 cup (approx. 7 oz) Passion Fruit Cream on top of cake and spread evenly toward edge.
3. Place a second cake on top of cream layer. Gently press down so cream is pushed to the edge and is visible.
4. Place 1 cup of cream on top of cake and spread evenly toward edge. Do not frost sides.

## NUTRITION INFORMATION

Nutrition values are calculated using the weights of ingredients.

**Serving Size:** 1 slice  
Calories:410; Calories from Fat:150;

Total Fat:17g; Saturated Fat:9g; Trans Fat:0g; Cholesterol:25mg; Sodium:510mg; Total Carbohydrate:60g; Dietary Fiber:4g; Sugars:3g; Protein:5g;  
**% Daily Value\*:**  
Vitamin A:10%; Vitamin C:6%; Calcium:8%; Iron:15%;

**Exchanges:**  
1 1/2 Starch; 0 Fruit; 2 1/2 Other Carbohydrate; 0 Skim Milk; 0 Low-Fat Milk; 0 Milk; 0 Vegetable; 0 Very Lean Meat; 0 Lean Meat; 0 High-Fat Meat; 3 Fat;

**Carbohydrate Choices:**  
4 \*Percent Daily Values are based on a 2,000 calorie diet.



# STUDENT Engagement Tips

SPREAD THE LOVE IN YOUR DINING HALL THIS VALENTINE'S DAY  
WITH THESE SIMPLE STUDENT ENGAGEMENT TIPS

## Tip 1

Decorate desserts with seasonal heart-shaped Reese's Puffs®

## Tip 2

Fill a jar with Reese's Puffs® cereal and have students  
guess how many are in the jar

## Tip 3

Selfie time! Ask students to take selfies eating your Valentine's Day  
inspired recipes and post the photo on social media to win prizes.





