



Scoop & Shape Puree Desserts - Bundt Cakes, Cookies, Donuts, Hand Pies

IDDSI Levels 4, 5, 6, 7EC

Using any Puree Dessert Flavor recipe with Rubicon Puree Bread Mix, follow these steps to shape desserts into recognizable menu items.

Product Used: Rubicon Puree Bread Mix

Shaping Tools Used:

- Silicone bundt cake mold (provided by Rubicon)

Kitchen Items Needed:

- Mixing bowl • Whisk • Rubber spatula • Offset spatula • #10 scoop • #16 scoop
- Thermometer • Cooking spray • Hotel pan • Liquid & dry measuring cups

Dessert Shapes

Cookies

1. Scoop a #16 scoop onto sprayed sheet pan or plate.
2. Spray offset spatula and flatten scoop til $\frac{1}{4}$ inch thickness.
3. Optional: Create a # pattern on top using the offset spatula.
4. Garnish with cinnamon sugar, dessert topping, or colored sugar.

Donuts (or thumbprint cookies)

1. Scoop a #16 scoop onto sprayed sheet pan or plate.
2. Using a gloved thumb, press a hole into the center of the scoop.
3. Add donut glaze or garnish with cinnamon sugar, dessert topping, or colored sugar.

Bundt Cakes

1. Spray silicone bundt cake molds.
2. Scoop a heaping #16 scoop into mold and press puree dessert into the mold.
3. Spray sheet pan and flip mold onto pan.
4. Gently pinch the mold to release the dessert.
5. Garnish with cinnamon sugar, dessert topping, or colored sugar.



Hand Pies

1. Scoop a #10 scoop onto sprayed sheet pan or plate.
2. Spray offset spatula and flatten the scoop.
3. Spoon on dessert topping or thickened pie filling to one half.
4. Fold the other half over the filling.
5. Use a fork to press the outer edges together and create pie grooves.
6. Cut 3 small airholes in the top with a knife.
7. Garnish with cinnamon sugar mixture or dessert topping.

Advance Preparation

- Puree Desserts can be bulk prepared and stored up to 3 days refrigerated.
- Desserts can be scooped out and frozen for up to 3 months. See **Advanced Bulk Prep** for detailed instructions.
- Desserts can be shaped the day before service and stored in a shallow hotel pan.
- Add garnish or topping right before plating.

Reheat

- Desserts can be served room temp or warmed.
- Heat covered at 350°F for 5 minutes, until warmed through.
- Keep covered on the tray line until plating.

Texture & Shaping Tips

Scoop desserts are suitable for IDDSI Levels 4, 5, 6 & 7EC.

Too firm or drying out?

- Puree desserts soften when warmed.
- Add up to 4 Tbsp additional water per 1 cup of dry mix if product is too firm.
- Lower water temperature slightly (closer to 175°F) for softer dessert.

Too sticky?

- After holding prepared product for 15 minutes, stir in up to 2 Tbsp of oil per 1 cup of dry mix. This lightly coats the product, reducing stickiness.

Shaping trouble?

- Recheck recipe measurements and temperature ranges.
- Use a scale for accuracy when possible.
- Chill in freezer for 15 minutes, shape while cold, then reheat covered.