



## Sheet Pan Puree Breakfast - Cinnamon Rolls, Toast, French Toast, Pancakes

IDDSI Levels 4, 5, 6, 7EC

**Product Used:** Rubicon Puree Bread Mix

### Kitchen Items Needed:

- Mixing bowl • Whisk • Rubber spatula • Offset spatula • Quarter sheet pan (10 servings) or half sheet pan (20 servings) • Liquid & dry measuring cups • Thermometer • Cooking spray • Hotel pan

Ingredients	10 serv (1/4 sheet pan)	20 serv (1/2 sheet pan)
<b>Puree Bread Mix</b> Best to weigh	1.75 cups (245g)	3.5 cups (490g)
<b>Cinnamon Bread Mixture</b> Combine 1/4 cup bread mix & 1Tbsp cinnamon	1-2 Tbsp	2-2 Tbsp
<b>Vegetable Oil</b>	3 Tbsp	6 Tbsp
<b>Hot Water (170-185°F)</b>	2 cups	4 cups

### Sheet Pan Preparation

1. Spray sheet pan generously with oil.
2. Sprinkle cinnamon mixture over the pan and shake to coat the bottom evenly.
3. In a mixing bowl, whisk Puree Bread Mix, vegetable oil and **170–185°F hot water** until smooth.
4. Immediately spread mixture onto prepared sheet pan. Spread evenly using an offset metal spatula. Take long strokes with spatula and don't pull up on bread.
5. Let sit for **15 minutes uncovered** before shaping or covering for storage.

### Portion & Shape

Follow the cutting grids at the end of recipe for correct portion sizes.

### Cinnamon Rolls

- Cut portions and sprinkle with cinnamon sugar.
- Roll into spirals.
- If rolling is difficult, freeze for 10 minutes, then roll.

### Toast/ French Toast

- Cut into toast slices.

### Pancakes

- Cut rounds using a glass, biscuit cutter, or cookie cutter.
- Save remaining bread for waffles.



### Advance Preparation

- Sheet pans can be prepared up to 3 days in advance and stored refrigerated.
- Cut portions as needed for service. Spray an offset spatula and move to a fresh sheet pan or shallow hotel pan for cinnamon rolls.
- Items may be shaped the day before and stored for next day service.
- Cover and store remaining bread on sheet pan.

### Reheat

- Cover and heat at 350°F for 5 minutes.
- Keep covered on the tray line until plating.

### Texture & Shaping Tips

*Scoop Breakfast items are suitable for IDDSI Levels 4, 5, 6 & 7EC.*

#### Too firm or drying out?

- Puree bread softens 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 170°F) for softer bread.

#### 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 in a 350°F oven or steamer.

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### Recipe Nutrition

**Sheet Pan Breakfast** - Calories: 120 | Fat: 5g | Sodium: 105mg | Carbs: 18g | Sugars: 4g | Protein: 2g  
**Pancake nutrition is dependant on size of round cutter used.**

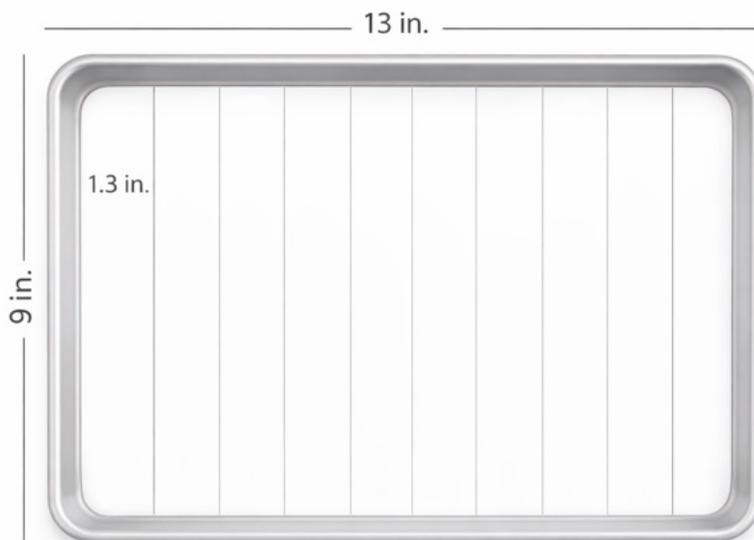
## Cinnamon Roll Cutting Grid

Half Sheet Pan - 20 servings



Follow Sheet Pan Recipe to prepare a half sheet pan with puree bread. Make 9 vertical cuts and 1 horizontal cut to create 20 portions (10 × 2 grid).

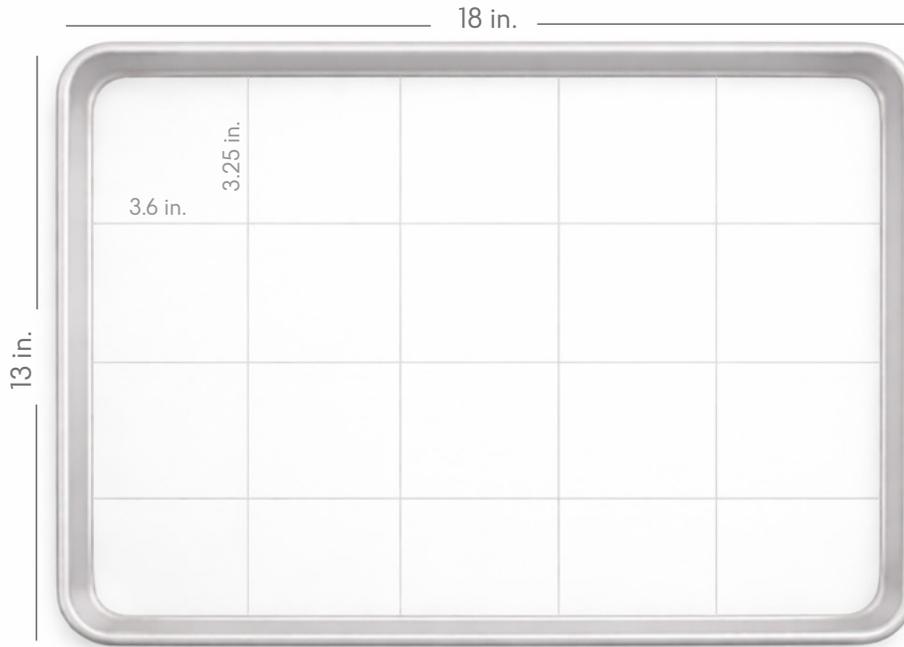
## Quarter Sheet Pan - 10 servings



Follow Sheet Pan Recipe to prepare a quarter sheet pan with puree bread. Make 9 vertical cuts to create 10 portions.

## Toast / French Toast / Sandwich Cutting Grid

Half Sheet Pan - 20 servings



Follow Sheet Pan Recipe to prepare a half sheet pan with puree bread. Make 4 vertical cuts and 3 horizontal cuts to create 20 portions (5 x 4 grid).

## Quarter Sheet Pan - 12 servings



Follow Sheet Pan Recipe to prepare a quarter sheet pan with puree bread. Make 3 vertical cuts and 2 horizontal cuts to create 12 portions (3 x 4 grid).  
Note - these servings are slightly smaller than half sheet pan servings.