Rubicon

Puree Dessert Flavors



Chocolate • Lemon • Apple Spice • Cinnamon • Vanilla Sugar • Peanut Butter

IDDSI Levels 4, 5, 6, 7EC

Use Rubicon Puree Bread Mix with simple ingredients to create a variety of dessert flavors. Choose a flavor below, then follow Scoop & Shape Puree Desserts or Puree Cake & Dessert Bars for shaping instructions.

Product Used: Rubicon Puree Bread Mix

Kitchen Items Needed:

Mixing bowl • Whisk • Thermometer • Liquid & dry measuring cups

Base Mixing Instructions

1. In a mixing bowl, combine Rubicon Puree Bread Mix and the dry ingredients.
2. Add oil, liquid ingredients and hot liquid (175–185°F). Whisk until smooth.

Scoop & Shape: Let the mixture rest for 5–10 minutes before shaping.
Cakes & Dessert Bars: Immediately pour into a prepared hotel pan or cake pan.

Advance Preparation

Mixture may be refrigerated up to 3 days or scooped and frozen up to 3 months before shaping. Follow Advanced Bulk Prep for instructions.

Nutrition shown is for the prepared dessert mixture. Fillings and toppings are additional.

Chocolate

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	**1 cup (140g)**	**2 cups (280g)**	**3 cups (420g)**
Sugar	**¼ cup**	**½ cup**	**¾ cup**
Cocoa Powder	**2 Tbsp**	**4 Tbsp**	**6 Tbsp**
Vegetable Oil	**2 Tbsp**	**4 Tbsp**	**6 Tbsp**
Hot Water (175–185°F)	**1¼ cups**	**2½ cups**	**3¾ cups**

Using a #10 scoop for hand pies yields 4, 8, or 12 servings.
For cakes and dessert bars, use the batch containing 3 cups (420g) Puree Bread Mix to yield 16 servings.

Recipe Nutrition

#16 Scoop Serving - Calories: 155 | Fat: 5g | Sodium: 100mg | Carbs: 26g | Sugars: 12g | Protein: 2g
#10 Scoop Serving - Calories: 235 | Fat: 8g | Sodium: 150mg | Carbs: 39g | Sugars: 18g | Protein: 3g
Cake or Bar Serving - Calories: 175 | Fat: 6g | Sodium: 115mg | Carbs: 29g | Sugars: 14g | Protein: 2g

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Puree Dessert Flavors



Lemon

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	**1 cup (140g)**	**2 cups (280g)**	**3 cups (420g)**
Sugar	**¼ cup**	**½ cup**	**¾ cup**
Lemon Juice	**2 Tbsp**	**4 Tbsp**	**6 Tbsp**
Vegetable Oil	**2 Tbsp**	**4 Tbsp**	**6 Tbsp**
Yellow Food Coloring (optional)	**2 drops**	**4 drops**	**6 drops**
Hot Water (175–185°F)	**1 cup**	**2 cups**	**3 cups**

Using a #10 scoop for hand pies yields 4, 8, or 12 servings.

For cakes and dessert bars, use the batch containing 3 cups (420g) Puree Bread Mix to yield 16 servings.

Recipe Nutrition

#16 Scoop Serving - Calories: 155 | Fat: 5g | Sodium: 100mg | Carbs: 26g | Sugars: 12g | Protein: 2g

#10 Scoop Serving - Calories: 230 | Fat: 8g | Sodium: 150mg | Carbs: 38g | Sugars: 18g | Protein: 3g

Cake or Bar Serving - Calories: 175 | Fat: 6g | Sodium: 115mg | Carbs: 29g | Sugars: 14g | Protein: 2g

Apple Spice

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	**1 cup (140g)**	**2 cups (280g)**	**3 cups (420g)**
Brown Sugar	**¼ cup, packed**	**½ cup, packed**	**¾ cup, packed**
Pumpkin Spice Seasoning or Cinnamon	**1 tsp**	**2 tsp**	**3 tsp**
Vegetable Oil	**2 Tbsp**	**4 Tbsp**	**6 Tbsp**
Apple Juice (175–185°F)	**1¼ cups**	**2½ cups**	**3¾ cups**

Using a #10 scoop for hand pies yields 4, 8, or 12 servings.

For cakes and dessert bars, use the batch containing 3 cups (420g) Puree Bread Mix to yield 16 servings.

Recipe Nutrition

#16 Scoop Serving - Calories: 175 | Fat: 5g | Sodium: 100mg | Carbs: 30g | Sugars: 17g | Protein: 2g

#10 Scoop Serving - Calories: 260 | Fat: 8g | Sodium: 150mg | Carbs: 45g | Sugars: 25g | Protein: 3g

Cake or Bar Serving - Calories: 195 | Fat: 6g | Sodium: 115mg | Carbs: 34g | Sugars: 19g | Protein: 2g

Rubicon

Puree Dessert Flavors



Vanilla Sugar or Cinnamon

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	**1 cup (140g)**	**2 cups (280g)**	**3 cups (420g)**
Sugar	**¼ cup**	**½ cup**	**¾ cup**
Cinnamon (optional)	**1 tsp**	**2 tsp**	**3 tsp**
Vanilla Extract	**½ tsp**	**1 tsp**	**1½ tsp**
Vegetable Oil	**2 Tbsp**	**4 Tbsp**	**6 Tbsp**
Hot Water (175–185°F)	**1¼ cups**	**2½ cups**	**3¾ cups**

Using a #10 scoop for hand pies yields 4, 8, or 12 servings.

For cakes and dessert bars, use the batch containing 3 cups (420g) Puree Bread Mix to yield 16 servings.

Recipe Nutrition

#16 Scoop Serving - Calories: 150 | Fat: 5g | Sodium: 100mg | Carbs: 25g | Sugars: 12g | Protein: 2g

#10 Scoop Serving - Calories: 230 | Fat: 8g | Sodium: 150mg | Carbs: 38g | Sugars: 18g | Protein: 3g

Cake or Bar Serving - Calories: 170 | Fat: 6g | Sodium: 115mg | Carbs: 28g | Sugars: 14g | Protein: 2g

Peanut Butter

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	**1 cup (140g)**	**2 cups (280g)**	**3 cups (420g)**
Peanut Butter Powder (PB2 or equivalent)	**½ cup**	**1 cup**	**1½ cups**
Brown Sugar	**¼ cup, packed**	**½ cup, packed**	**¾ cup, packed**
Vanilla Extract	**½ tsp**	**1 tsp**	**1½ tsp**
Peanut Butter Extract (optional)	**½ tsp**	**1 tsp**	**1½ tsp**
Vegetable Oil	**2 Tbsp**	**4 Tbsp**	**6 Tbsp**
Hot Water (175–185°F)	**1¼ cups**	**2½ cups**	**3¾ cups**

Using a #10 scoop for hand pies yields 4, 8, or 12 servings.

For cakes and dessert bars, use the batch containing 3 cups (420g) Puree Bread Mix to yield 16 servings.

Recipe Nutrition

#16 Scoop Serving - Calories: 195 | Fat: 6g | Sodium: 160mg | Carbs: 29g | Sugars: 14g | Protein: 6g

#10 Scoop Serving - Calories: 295 | Fat: 9g | Sodium: 240mg | Carbs: 43g | Sugars: 21g | Protein: 9g

Cake or Bar Serving - Calories: 220 | Fat: 7g | Sodium: 180mg | Carbs: 32g | Sugars: 16g | Protein: 7g