



## **Puree Cake & Dessert Bars** - Cake Wedges, Cake Squares, Dessert Bars, Brownies

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

### **Kitchen Items Needed:**

- Mixing bowl • Whisk • Rubber spatula • Thermometer • Offset spatula • Knife
- Cooking spray • Liquid & dry measuring cups • Half hotel pan • 9" Cake Pan • Sheet Pan

## **Dessert Shapes**

### **Cakes**

1. Spray cake pan with cooking spray.
2. Follow Base Recipe instructions from Puree Dessert Flavors recipes.
3. Immediately pour into prepared pan and smooth evenly with spatula.
4. Let sit for 15 minutes. Place in freezer for easier slicing.
5. Run a spatula around the edges of pan and flip onto a sheet pan to release.
6. Cut into 16 even slices.

### **Cake Squares / Dessert Bars / Brownies**

1. Spray half hotel pan with cooking spray. If serving light colored dessert, option to coat bottom of the pan with cinnamon/bread mixture to give a baked appearance.
2. Follow Base Recipe instructions from Puree Dessert Flavors recipes.
3. Immediately pour into prepared pan and smooth out top evenly with spatula.
4. Let sit for 15 minutes. Place in freezer for easier slicing.
5. Run a spatula around the edges of pan and flip onto a sheet pan to release.
6. Make 3 even cuts vertical and horizontal to create 16 portions (4x4 grid).

### **Topping/Garnish**

- Pudding works well as a topping for cake or dessert bars.
- Chopped fruit or other garnishes may be used for higher IDDSI levels.
- Dessert toppings in squeeze bottles make it easy to add simple plate decoration.



### **Advance Preparation**

- Puree Desserts can be bulk prepared and stored up to 3 days refrigerated.
- Desserts can be cut and frozen for up to 3 months. See **Advanced Bulk Prep** for detailed instructions.
- 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**

*Puree 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.