

Cookie Preparation

1. In a mixing bowl, combine dry ingredients. Add oil.
2. Whisk in liquid ingredients until well blended.
3. Let sit for 5 minutes before serving.
4. Serve using a #16 scoop for 1 cookie or #30 scoop for 2 smaller cookies.
5. Oil spray offset spatula. Gently flatten scoop.

Recipe Notes

HACCP Suggestions:

Store up to 4 hours room temperature. Up to 72 hours under refrigeration. For proper texture, serve at room temp or slightly warmed. If serving warm, cover and place in 350°F convection oven for 5 minutes.

Puree Chocolate Cookies



Ingredients	7 serv	14 serv	21 serv
Rubicon Purée Bread Mix	1 cup	2 cups	3 cups
Sugar	1/4 cup	1/2 cup	3/4 cup
Cocoa Powder	2 Tbsp	4 Tbsp	6 Tbsp
Salt	1/4 tsp	1/2 tsp	3/4 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (175-190°F)	1 1/4 cups	2 1/2 cups	3 3/4 cups

Follow cookie preparation. Very lightly, spread chocolate frosting on cookie. Sprinkle powdered sugar on top using a small fine mesh strainer.

Recipe Nutrition for chocolate cookie (no toppings included)

Calories: 142 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 173mg • Total Carbs: 24g • Dietary Fiber: 2g • Added Sugars: 11g • Protein: 2g

Puree Sugar or Snickerdoodle Cookies



Ingredients	7 serv	14 serv	21 serv
Rubicon Purée Bread Mix	1 cup	2 cups	3 cups
Sugar	1/4 cup	1/2 cup	3/4 cup
Vanilla Extract	1/2 tsp	1 tsp	1 1/2 tsp
Salt	1/4 tsp	1/2 tsp	3/4 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (175-190°F)	1 1/4 cups	2 1/2 cups	3 3/4 cups
Cinnamon Sugar Mixture	To Taste	To Taste	To Taste

Follow cookie preparation. For Snickerdoodle Cookie, sprinkle cinnamon sugar mixture on top of flattened cookies.

Recipe Nutrition for sugar cookie (no toppings included)

Calories: 141 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 174mg • Total Carbs: 23g • Dietary Fiber: 1g • Added Sugars: 11g • Protein: 2g

Puree Peanut Butter Thumbprint Cookies



Ingredients	7 serv	14 serv	21 serv
Rubicon Purée Bread Mix	1 cup	2 cups	3 cups
Sugar	1/4 cup	1/2 cup	3/4 cup
Peanut Butter Powder (PB2 or equivalent)	2 Tbsp	4 Tbsp	6 Tbsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (175-190°F)	1 1/4 cups	2 1/2 cups	3 3/4 cups
Seedless Jelly/Jam/ Dessert Topping	7 tsp	14 tsp	21 tsp

Follow cookie preparation. Flatten scoop and make “#” indents with a spatula or dent out the center and spoon in 1 tsp jelly.

Recipe Nutrition for peanut butter cookie (no toppings included)

Calories: 148 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 104mg • Total Carbs: 24g • Dietary Fiber: 1g • Added Sugars: 11g • Protein: 3g

Puree Lemon Raspberry Thumbprint Cookies



Ingredients	7 serv	14 serv	21 serv
Purée Bread Mix	1 cup	2 cups	3 cups
Sugar	1/4 cup	1/2 cup	3/4 cup
Lemon Juice	3 Tbsp	6 Tbsp	9 Tbsp
Salt	1/4 tsp	1/2 tsp	3/4 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (175-190°F)	1 cup	2 cups	3 cups
Raspberry Dessert Topping	7 tsp	14 tsp	21 tsp

Follow cookie preparation. Flatten scoop and make “#” indents with a spatula or dent out the center and spoon in 1 tsp raspberry dessert topping.

Recipe Nutrition for lemon cookie (no toppings included)

Calories: 141 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 173mg • Total Carbs: 24g • Dietary Fiber: 1g • Added Sugars: 11g • Protein: 2g