

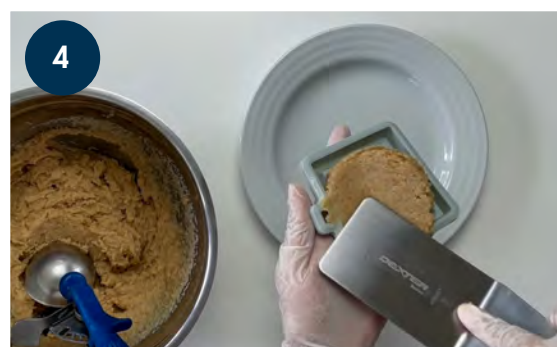
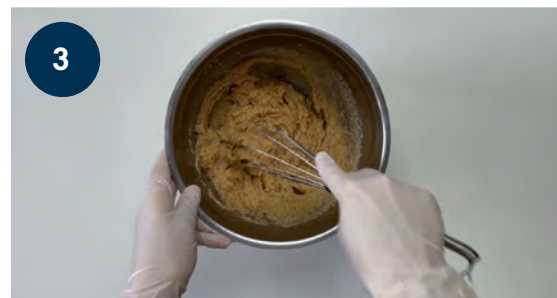
Purée Waffle

Ingredients	7 servings #16 scoop	14 servings #16 scoop
Purée Bread Mix	1 cup	2 cups
Cinnamon	½ tsp.	1 tsp.
Oil or Liquid Butter	2T	4T
Hot water (170-185°F)	1.25 cups	2.5 cups

Preparation

1. Mix together purée bread mix and cinnamon in a bowl.
2. Add the oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Spray mold with food release and scoop mixture into mold using a #16 scoop. Spread evenly.
5. Flip mold onto plate and top with maple syrup.

Nutrition Facts	Purée Waffle
Serving Size	#16 scoop
Calories	120
Total Fat	5g
Saturated Fat	1g
Trans Fat	0g
Cholesterol	0mg
Sodium	100mg
Total Carbohydrates	17g
Dietary Fiber	1g
Sugars	4g
Protein	2g



**Complimentary waffle mold
provided upon request!
Contact Rubicon for extra molds for
multiple serving locations.**