

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

Mini Cakes or Doughnuts Preparation

1. In a mixing bowl, combine dry ingredients. Add oil.
2. Whisk in liquid ingredients until well blended. Allow 10 minutes before serving.
3. Spray sheet pan with oil spray. Using a #16 scoop, scoop mix onto sheet pan. Spray offset spatula and gently press down on scoop to flatten top.
4. If serving doughnuts, create doughnut hole using a gloved thumb.
5. Cover and hold until ready to serve. Serve at room temperature or slightly warmed. If serving warm, cover and place in 350°F convection oven for 5 minutes.
6. Spray offset spatula before moving onto plate. Liberally brush prepared glaze over each doughnut or add topping to mini cake. If making churro doughnuts, sprinkle cinnamon sugar mixture over glaze.



Try this simple glaze recipe!

Mix together ½ cup powdered sugar and 2T milk.
Add in 2T melted butter.

Puree Chocolate Glazed Donut



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 doughnut preparation. Brush on glaze or chocolate dessert topping.

Recipe Nutrition for chocolate doughnut (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 Glazed or Churro Donuts



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 doughnut preparation. Brush on glaze. For churro doughnut, sprinkle cinnamon sugar mixture over top.

Recipe Nutrition for plain doughnut (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 Apple Spice Donut



Ingredients	7 serv	14 serv	21 serv
Rubicon Purée Bread Mix	1 cup	2 cups	3 cups
Brown Sugar	1/4 cup, packed	1/2 cup, packed	3/4 cup, packed
Pumpkin Spice Seasoning	2 tsp	4 tsp	6 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Apple Juice (175-190°F)	1 1/4 cups	2 1/2 cups	3 3/4 cups
Cinnamon Sugar Mixture	To Taste	To Taste	



Follow recipe. Spray offset spatula and slightly flatten scoop. Create doughnut hole if making apple spice doughnut. Sprinkle cinnamon sugar mixture over top. Option to drizzle caramel sauce over mini cake.

Recipe Nutrition for apple spice cake or doughnut (no toppings included)

Calories: 163 • Total Fat: 5g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 98mg • Total Carbs: 29g • Dietary Fiber: 1g • Total Sugars: 16g • Protein: 2g

Puree Lemon Raspberry Filled Donut



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

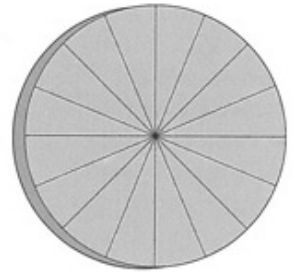
Follow doughnut preparation. Flatten scoop and dent out the center. Option to spoon in 1 tsp raspberry dessert topping.

Recipe Nutrition for lemon doughnut (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

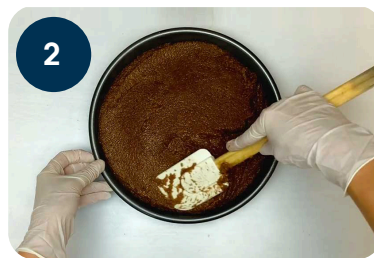
Cake Preparation

1. Spray 9" cake pan with oil.
2. In a mixing bowl, combine dry ingredients. Add oil.
3. Whisk in liquid ingredients until well blended.
4. Pour immediately into sprayed pan and spread evenly. Let sit for 10 minutes. Can be covered and refrigerated until service up to 3 days.
5. While cold or room temperature, run spatula around outside of pan and flip onto baking sheet to release the cake.
6. Spread topping over cake before serving. Cut 9" cake into 16 slices.



Notes

HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration. Can be served at room temperature, slightly warmed or cold. If serving warm, cover and place in 350°F convection oven for 5 minutes.



Puree Chocolate Cake



Ingredients	16 serv
Rubicon Purée Bread Mix	3 cups
Sugar	3/4 cup
Cocoa Powder	6 Tbsp
Salt	3/4 tsp
Vegetable Oil	6 Tbsp
Hot Water (175-190°F)	3 3/4 cups

Follow cake preparation. Spread chocolate pudding on top before slicing. Move to plate and drizzle raspberry dessert topping.

Recipe Nutrition for chocolate cake slice (no toppings included)

Calories: 186 • Total Fat: 6g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 228mg • Total Carbs: 32g • Dietary Fiber: 2g • Added Sugars: 14g • Protein: 3g

Vanilla Cake or Boston Cream Pie



Ingredients	16 serv
Rubicon Purée Bread Mix	3 cups
Sugar	3/4 cup
Vanilla Extract	1 1/2 tsp
Salt	3/4 tsp
Vegetable Oil	6 Tbsp
Hot Water (175-190°F)	3 3/4 cups

Follow cake preparation. Spread vanilla pudding over top before slicing. Photo is a double serving, make 4 cuts for a total of 8 slices. Move to plate and drizzle chocolate dessert topping.

Recipe Nutrition for vanilla cake slice (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 Apple Spice Cake Slice



Ingredients	16 serv
Rubicon Purée Bread Mix	3 cups
Brown Sugar	3/4 cup, packed
Pumpkin Spice Seasoning	6 tsp
Vegetable Oil	6 Tbsp
Apple Juice (175-190°F)	3 3/4 cups

Follow cake preparation. Very lightly, spread cream cheese frosting on top before slicing. Drizzle caramel sauce onto plate and move slice on top.

Recipe Nutrition for apple spice cake slice (no toppings included)

Calories: 214 • Total Fat: 6g • Saturated Fat: 1g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 129mg • Total Carbs: 38g • Dietary Fiber: 1g • Added Sugars: 21g • Protein: 3g

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.

Dessert Bar or Cake Square Preparation

1. Spray quarter hotel pan (8 serv) or half hotel pan (16 serv) with oil.
2. In a mixing bowl, combine dry ingredients. Add oil.
3. Whisk in liquid ingredients until well blended.
4. Pour immediately into sprayed pan and spread evenly. Let sit for 15 minutes. Can be covered and refrigerated until service up to 3 days.
5. While cold or room temperature, run spatula around outside of pan and flip onto baking sheet to release the cake.
6. Spread topping over cake before serving. Make 1x3 cuts for 8 slices or 3x3 for 16 slices. Serve at room temperature or slightly warmed.

Puree Chocolate Cake Square or Fudge Brownie



Ingredients	8 serv	16 serv
Rubicon Purée Bread Mix	2 cups	4 cups
Sugar	1/2 cup	1 cup
Cocoa Powder	1/4 cup	1/2 cup
Salt	1/2 tsp	1 tsp
Vegetable Oil	1/4 cup	1/2 cup
Hot Water (175-190°F)	2 1/2 cups	5 cups

Follow recipe preparation. Very lightly, spread chocolate frosting on dessert before slicing. Move to plate and sprinkle powdered sugar on top using a small fine mesh strainer.

Recipe Nutrition (no toppings included)

Calories: 248 • Total Fat: 9g • Saturated Fat: 2g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 302mg • Total Carbs: 42g • Dietary Fiber: 3.5g • Added Sugars: 19.25g • Protein: 3.5g

Vanilla Cake Square or Boston Cream Pie Dessert Bar



Ingredients	8 serv	16 serv
Rubicon Purée Bread Mix	2 cups	4 cups
Sugar	1/2 cup	1 cup
Vanilla Extract	1 tsp	2 tsp
Salt	1/2 tsp	1 tsp
Vegetable Oil	1/4 cup	1/2 cup
Hot Water (175-190°F)	2 1/2 cups	5 cups
Cinnamon Sugar Mixture	To Taste	To Taste

Follow recipe preparation. Spread vanilla pudding over top of dessert before slicing. Move to plate and drizzle chocolate dessert topping.

Recipe Nutrition (no toppings included)

Calories: 247 • Total Fat: 9g • Saturated Fat: 2g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 304mg • Total Carbs: 40g • Dietary Fiber: 2g • Added Sugars: 19g • Protein: 4g

Puree Apple Spice Cake Square



Ingredients	8 serv	16 serv
Rubicon Purée Bread Mix	2 cups	4 cups
Brown Sugar	1/2 cup, packed	1 cup, packed
Pumpkin Spice Seasoning	1 Tbsp	2 Tbsp
Vegetable Oil	1/4 cup	1/2 cup
Apple Juice (175-190°F)	2 1/2 cups	5 cups
Cinnamon Sugar Mixture	To Taste	To Taste

Follow recipe preparation. Very lightly, spread cream cheese frosting on top before slicing. Move slice onto plate. Drizzle caramel sauce and sprinkle cinnamon on top using a fine mesh strainer.

Recipe Nutrition (no toppings included)

Calories: 285 • Total Fat: 9g • Saturated Fat: 2g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 171mg • Total Carbs: 50g • Dietary Fiber: 2g • Added Sugars: 28g • Protein: 4g

Puree Lemon Raspberry Bar



Ingredients	8 serv	
Purée Bread Mix	2 cups	4 cups
Sugar	1/2 cup	1 cup
Lemon Juice	6 Tbsp	3/4 cup
Salt	1/2 tsp	1 tsp
Vegetable Oil	1/4 cup	1/2 cup
Yellow Food Coloring (optional)	2 drops	4 drops
Hot Water (175-190°F)	2 cups	4 cups
Raspberry Dessert Topping	8 tsp	16 tsp

Follow recipe preparation. Drizzle over raspberry dessert topping.

Recipe Nutrition (no toppings included)

Calories: 246 • Total Fat: 9g • Saturated Fat: 2g • Trans Fat: 0g • Cholesterol: 0mg • Sodium: 302mg • Total Carbs: 42g • Dietary Fiber: 2g • Added Sugars: 19g • Protein: 4g