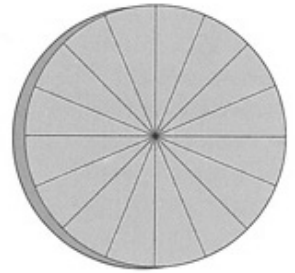


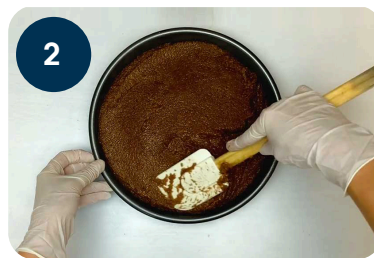
## Cake Preparation

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.