

Purée Peanut Butter & Jelly Sandwich

IDDSI Levels 4, 5 & 6



Purée peanut butter & jelly sandwich

| Ingredients | 5 servings ¼ sheet pan | 10 servings ½ sheet pan |
|---|---------------------------|----------------------------|
| Rubicon Purée Bread Mix | 1 ¾ cups (245g) | 3 ½ cups (490g) |
| Peanut Butter Powder (PB2 or equivalent) | ½ cup | 1 cup |
| Vegetable Oil | 3 Tbsp. | 6 Tbsp. |
| Tap Water (room temp.) | 1 ¾ cups + 2 Tbsp. | 3 ¾ cups |
| Seedless Jelly/Jam/ Dessert Topping | 5 Tbsp. | 10 Tbsp. |



Purée peanut butter cookie (see Chef's Tips)

Sandwich Preparation

1. Spray baking sheet liberally with food release. Sprinkle 1-3 Tbsp. Purée Bread Mix and shake around baking sheet while hitting the sides to coat the bottom. Remove excess bread.
2. Mix together purée bread mix, oil and peanut butter powder in a mixing bowl. Slowly whisk in the tap water until well blended.
3. Immediately transfer to prepared baking sheet and spread evenly with a metal spatula. Let sit for 10 minutes uncovered. Cover and store until ready to serve.
4. Half sheet pan - cut out 20 slices for 10 sandwiches. Quarter sheet pan - cut out 10 slices for a total of 5 sandwiches.
5. Move bottom slice to plate. Spread jelly on bottom slice. Add top slice on top of jelly.
6. Option to slice down middle and separate halves.

Chef's Tips:

- Bulk prep in advance - Individually freeze sandwiches on a sheet pan. Once frozen, store in a plastic bag or cambro. Pull and thaw as needed.
- Peanut Butter Cookies - Add ½ cup granulated sugar for 5 servings or 1 cup for 10 servings at step 2. Scoop out #16 scoops. Flatten scoop and make “#” indents or dent out the center and spoon in jelly.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.