



Ingredients	20 servings
Purée Bread Mix <i>Rubicon or Darlington</i>	3 cups (420g)
Rubicon Purée Bread Flavoring Mix <i>Optional</i>	$\frac{3}{4}$ cup
Rubicon Grilled Toast Coloring Mix <i>As needed</i>	2T
Oil or liquid butter	6T
Hot water (170-185°F)	3 $\frac{3}{4}$ cups

Preparation

1. Spray $\frac{1}{4}$ steam table pan liberally with food release. Coat the bottom and sides of the pan with grilled toast coloring mix.
2. In a mixing bowl, combine the purée bread mix and optional flavoring. Add oil or liquid butter to the mix. Slowly whisk in the hot water until well blended.
3. Immediately pour into prepared pan and spread evenly. Sprinkle grilled toast coloring mix on top of bread. Let sit 5 minutes.
4. Run knife around the edge of the pan and turn over onto baking sheet. Bread will release from the pan.
5. Slice loaf down the center once, then 9 slices across for a total of 20 slices. Plate the sliced loaf and serve.

Notes

- Can be served at room temperature or warmed. If serving warm, heat in 350°F oven covered for 5-7 minutes. For proper texture, do not serve cold.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.



Nutrition Facts	Plain	Pancake Waffle	Cinnamon Roll	Apple Spice	Honey Wheat	Lemon	Chocolate
Serving Size	1 slice	1 slice	1 slice	1 slice	1 slice	1 slice	1 slice
Calories	102	110	130	131	128	130	127
Total Fat	4g	8g	4g	4g	4g	4g	4g
Saturated Fat	2g	2g	2g	2g	2g	2g	2g
Trans Fat	0g	0g	0g	0g	0g	0g	0g
Cholesterol	8mg	8mg	8mg	8mg	8mg	8mg	8mg
Sodium	113mg	119mg	128mg	122mg	113mg	111mg	133mg
Total Carbohydrates	16g	25g	23g	23g	23g	23g	21g
Dietary Fiber	1g	1g	1g	1g	1g	1g	1g
Sugars	4g	4g	10g	11g	11g	11g	8g
Protein	2g	2g	2g	2g	2g	2g	2g