



Ingredients	20 servings
Purée Bread Mix <i>Rubicon or Darlington</i>	3 cups (420g)
Rubicon Purée Bread Flavoring Mix <i>Optional</i>	¾ cup
Rubicon Grilled Toast Coloring Mix <i>As needed</i>	2T
Oil or liquid butter	6T
Hot water (170-185°F)	3 ¾ cups

Preparation

1. Spray ¼ 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	108	117	135	135	135	135	135
Total Fat	5g	5g	5g	5g	5g	5g	5g
Saturated Fat	1g	1g	1g	1g	1g	1g	1g
Trans Fat	0g	0g	0g	0g	0g	0g	0g
Cholesterol	0mg	0mg	0mg	0mg	0mg	0mg	0mg
Sodium	90mg	112mg	105mg	100mg	90mg	90mg	112mg
Total Carbohydrates	15g	18g	22g	22g	22g	22g	22g
Dietary Fiber	1g	1g	1g	1g	1g	1g	1g
Sugars	4g	5g	10g	10g	10g	10g	9g
Protein	2g	3g	2g	2g	2g	2g	2g