



Honey Wheat Dinner Roll

Ingredients	5 servings #16 scoop	10 servings #16 scoop
Purée Bread Mix <i>Rubicon or Darlington</i>	1 cup (140g)	2 cups (280g)
Rubicon Purée Bread Flavoring Mix <i>Optional</i>	¼ cup	½ cup
Salted butter	2T	4T
Hot water (170-185°F)	1 cup, 2T	2 ¼ cups



Apple Spice Cake



Cinnamon Roll



Chocolate Cake

Preparation

1. Combine purée bread mix and optional flavoring mix in a bowl.
2. Break the butter into small pieces and add to mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan using a spatula and serve using a #16 scoop.
5. For a dinner roll presentation, slightly flatten top of scoop and create grooves with the spatula.

Notes

- Can be served at room temperature or warmed. If serving warm, place in steam table line or heat in 350°F oven covered for 5-7 minutes.
- 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	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop
Calories	136	147	173	174	171	173	169
Total Fat	5g	10g	5g	5g	5g	5g	5g
Saturated Fat	2.5g	3g	2.5g	2.5g	2.5g	2.5g	2.5g
Trans Fat	0g	0g	0g	0g	0g	0g	0g
Cholesterol	11mg	11mg	11mg	11mg	11mg	11mg	11mg
Sodium	151mg	159mg	171mg	162mg	151mg	148mg	177mg
Total Carbohydrates	21g	33g	30g	30g	30g	30g	28g
Dietary Fiber	1g	1g	1g	1g	1g	1g	1g
Sugars	5g	5g	13g	14g	14g	14g	11g
Protein	2g	2g	2g	2g	2g	2g	2g