



| Ingredients  | 10 servings<br>¼ steam table pan | 20 servings<br>cake pan or<br>½ steam table pan |
|--|----------------------------------|---|
| <b>Purée Bread Mix</b><br><i>Rubicon or Darlington</i>                             | 1 ½ cups (210g)                  | 3 cups (420g)                                   |
| <b>Rubicon Purée Bread Flavoring Mix</b><br><i>Chocolate, lemon or apple spice</i> | ¼ cup & 2T                       | ¾ cup   |
| <b>Hot water (170-185°F)</b>   | 1 ¾ cups, 2T                     | 3 ¾ cups  |
| <b>Oil or liquid butter</b>  | 3T                               | 6T  |
| <b>Glaze, icing, pudding or other topping</b>                                      | as needed                        | as needed                                       |

### Preparation

1. Spray cake or steam table pan with food release.
2. Mix purée bread mix and flavoring mix in a mixing bowl. Add oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Pour immediately into prepared pan and spread evenly. Let sit for 10 minutes. Can be covered and held until service.
5. Run knife around outside of pan and flip onto baking sheet to release the cake.
6. Spread topping over cake before serving. Cut 9" cake into 20 slices. Create 2" cake squares by making 3 by 4 cuts for ½ steam table pan and 1 by 4 cuts for ¼ steam table pan.

### Notes

HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration. For proper texture, serve at room temperature or warmed.



| Nutrition Facts            | Chocolate | Apple Spice | Lemon   |
|----------------------------|-----------|-------------|---------|
| <b>Serving Size</b>        | 1 slice   | 1 slice     | 1 slice |
| <b>Calories</b>            | 127       | 131         | 130     |
| <b>Total Fat</b>           | 4g        | 4g          | 4g      |
| Saturated Fat              | 2g        | 2g          | 2g      |
| Trans Fat                  | 0g        | 0g          | 0g      |
| <b>Cholesterol</b>         | 8mg       | 8mg         | 8mg     |
| <b>Sodium</b>              | 133mg     | 122mg       | 111mg   |
| <b>Total Carbohydrates</b> | 21g       | 23g         | 23g     |
| Dietary Fiber              | 1g        | 1g          | 1g      |
| Sugars                     | 8g        | 11g         | 11g     |
| <b>Protein</b>             | 2g        | 2g          | 2g      |