



Ingredients	10 servings ¼ sheet pan	20 servings ½ sheet pan
<b>Purée Bread Mix</b> <i>Rubicon or Darlington</i>	3 cups (420g)	6 cups (840g)
<b>Rubicon Grilled Toast Coloring Mix</b>	2T	¼ cup
<b>Hot water (170-185°F)</b>	3 ¾ cups	7 ½ cups
<b>Oil or liquid butter</b>	6T	12T (¾ cup)
<b>Sandwich filling</b>	as needed	as needed

### Sheet Pan #1 Preparation (Plain)

1. Spray baking sheet liberally with food release.
2. Add half the amount of oil or liquid butter to half the amount of purée bread mix in a bowl. Slowly whisk in half the amount of hot water until well combined.
  - For 10 servings: 3T oil or liquid butter, 1 ½ cups bread mix, 1 ¾ cups, 2T hot water
  - For 20 servings: 6T oil or liquid butter, 3 cups bread mix, 3 ¾ cups hot water
3. Immediately transfer to prepared baking sheet and spread evenly with a metal spatula.

### Sheet Pan #2 Preparation (Grilled Toast Coloring Mix)

4. Spray baking sheet liberally with food release. Sprinkle grilled toast coloring mix and shake around baking sheet to coat the bottom.
5. Add the remaining oil or liquid butter to the remaining amount of bread mix in a bowl. Slowly whisk in the remaining hot water until well blended.
6. Immediately transfer to prepared baking sheet and spread evenly with a metal spatula.
7. Heat pan in 350°F oven for 2-5 minutes to activate coloring mix.

### Sandwich Preparation

You now have 2 prepared sheet pans. 1 with grilled toast coloring mix, and 1 without.

8. Prepare sandwich middle layer and spread evenly over sheet pan #1.
9. Run a knife around the outside of sheet pan #2. Line up the edges of both pans and flip sheet pan #2 on top of sheet pan #1.
10. Remove top pan. Cover with film wrap and refrigerate until ready to serve.
11. Slice sandwiches 3 by 4 cuts for a total of 20 sandwiches.



### Notes

- Sandwiches can be served cold or warm. If serving cold, hold at 41°F or lower. If serving warm, cover with foil and heat in 350°F oven for 15-20 minutes until it reaches the appropriate internal temperature.
- Sandwiches can be made in advance, wrapped in individual foil wrappers and frozen. To retherm, place wrapped sandwiches in steam table pan and place in 350°F oven for 30-40 minutes until the sandwiches reach the proper temperature.
- HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.