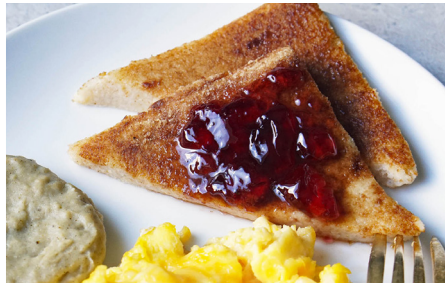


## Grilled Sheet Pan Recipes

Toast, Cinnamon Toast  
 Cinnamon Rolls & Pancakes



Ingredients	10 servings ¼ sheet pan	20 servings ½ sheet pan
<b>Purée Bread Mix</b> <i>Rubicon or Darlington</i>	1 ½ cups (210g)	3 cups (420g)
<b>Rubicon Grilled Toast Coloring Mix</b>	2T	¼ cup
<b>Rubicon Cinnamon Roll Flavoring</b> <i>Used for cinnamon toast &amp; cinnamon rolls</i>	2T	¼ cup
<b>Hot water (170-185°F)</b>	1 ¾ cups, 2T	3 ¾ cups
<b>Oil or liquid butter</b>	3T	6T

### Sheet Pan Preparation

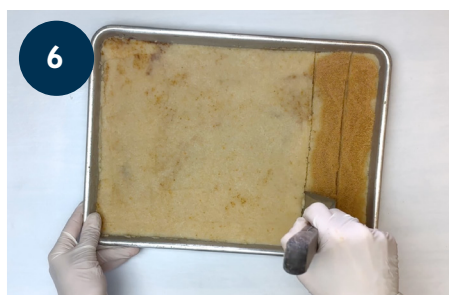
1. Spray baking sheet liberally with food release. Sprinkle grilled toast coloring mix and shake around baking sheet to coat the bottom.
2. Add oil or liquid butter to purée bread mix in a mixing bowl. Slowly whisk in the hot water until well blended.
3. Immediately transfer to prepared baking sheet and spread evenly with a metal spatula. Let sit for 10 minutes.
4. Cover until ready to serve. Put in 350°F oven for 2 minutes to reheat. Place on top of serving well to keep warm.



### Toast & Cinnamon Toast Preparation

Follow steps 1-4 above.

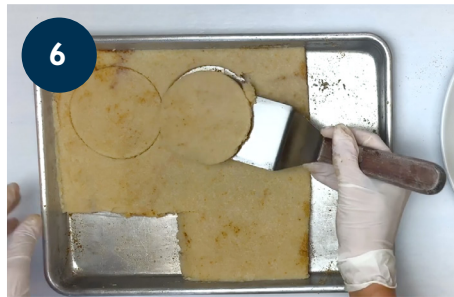
5. For cinnamon toast, sprinkle cinnamon roll flavoring evenly over bread.
6. Slice 1 by 4 cuts for a total of 10 slices, or 3 by 4 cuts for a total of 20 slices.
7. Flip bread over onto plate for toast. Slide off spatula for cinnamon toast or wheat bread.



### Pancake Preparation

Follow steps 1-4 on previous page.

5. Using a glass, biscuit or cookie cutter, cut out pancake rounds.
6. Flip pancakes onto serving plate. Flatten remaining bread into additional pancakes or hold and refrigerate for bread scoops.
7. Top with syrup and serve.



### Cinnamon Roll Preparation

Follow steps 1-4 on previous page.

5. Sprinkle cinnamon roll flavoring evenly over bread. Heat pan in 350°F oven for 2 minutes to melt in the flavoring.
6. Slice 1 cut lengthwise then 9 cuts across for a total of 20 slices.
7. Gently roll the slices into cinnamon rolls.
8. Drizzle with icing and serve.



Nutrition Facts	Toast & Pancakes	Cinnamon Toast & Cinnamon Rolls
<b>Serving Size</b>	1 slice	#16 scoop
<b>Calories</b>	102	111
<b>Total Fat</b>	4g	4g
Saturated Fat	2g	2g
Trans Fat	0g	0g
<b>Cholesterol</b>	8mg	8mg
<b>Sodium</b>	113mg	118mg
<b>Total Carbohydrates</b>	16g	18g
Dietary Fiber	1g	1g
Sugars	4g	6g
<b>Protein</b>	2g	2g