



DARLINGTON[®]
 Darlington Purée Bread
 is now supported by
 Rubicon and works
 interchangeably with all
 Rubicon recipes.



Purée Bread Recipe Guide

Easy recipes for simple scooped or shaped purée breads.



Enhance plate presentation and increase calories with our bread flavorings.

- Honey wheat
- Apple spice
- Cinnamon roll
- Chocolate cake
- Lemon cake
- Pancake waffle



We're here to help! Contact us for samples or questions.
 Distributor ordering numbers and training videos available at rubiconfoods.com

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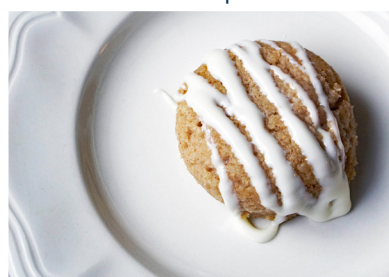
Honey Wheat Dinner Roll

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
Oil or liquid butter	2T	4T
Hot water (170-185°F)	1 ¼ cup	2 ½ cups

*For softer texture, add ¼ cup water to 5 servings recipe.



Apple Spice Cake



Cinnamon Roll



Chocolate Cake

Preparation

1. Combine purée bread mix and optional flavoring mix in a bowl.
2. Add oil or liquid butter to the mix.
3. Slowly whisk in the hot water until well blended.
4. Transfer to a serving pan and cover until ready to serve. 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, 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	#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



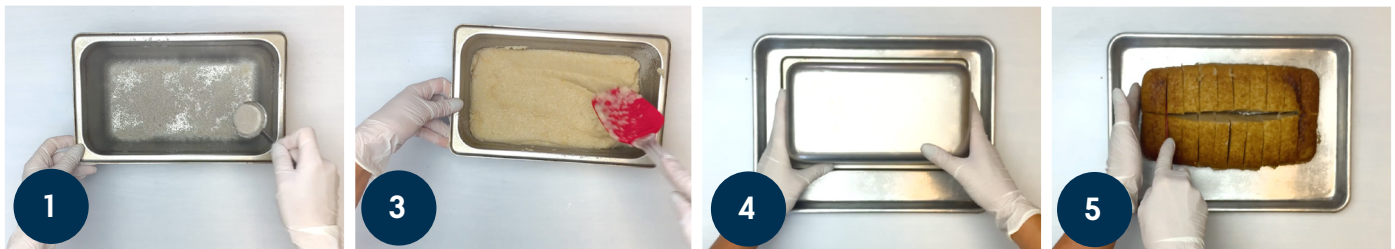
Ingredients	20 servings
Purée Bread Mix <i>Rubicon or Darlington</i>	3 cups (420g)
Rubicon Purée Bread Flavoring Mix <i>Optional</i>	¾ cup
Rubicon Grilled Toast Coloring Mix <i>As needed</i>	2T
Oil or liquid butter	6T
Hot water (170-185°F)	3 ¾ cups

Preparation

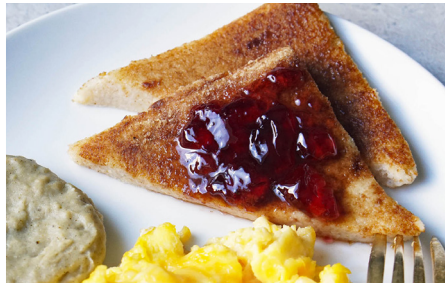
1. Spray ¼ steam table pan liberally with food release. Coat the bottom and sides of the pan with grilled toast coloring mix.
2. In a mixing bowl, combine the purée bread mix and optional flavoring. Add oil or liquid butter to the mix. Slowly whisk in the hot water until well blended.
3. Immediately 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	102	110	130	131	128	130	127
Total Fat	4g	8g	4g	4g	4g	4g	4g
Saturated Fat	2g	2g	2g	2g	2g	2g	2g
Trans Fat	0g	0g	0g	0g	0g	0g	0g
Cholesterol	8mg	8mg	8mg	8mg	8mg	8mg	8mg
Sodium	113mg	119mg	128mg	122mg	113mg	111mg	133mg
Total Carbohydrates	16g	25g	23g	23g	23g	23g	21g
Dietary Fiber	1g	1g	1g	1g	1g	1g	1g
Sugars	4g	4g	10g	11g	11g	11g	8g
Protein	2g	2g	2g	2g	2g	2g	2g



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

Sheet Pan Preparation

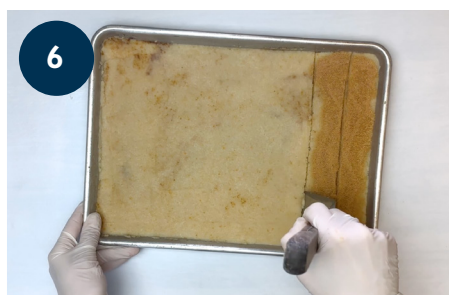
1. Spray baking sheet liberally with food release. Sprinkle grilled toast coloring mix and shake around baking sheet to coat the bottom.
2. Add oil or liquid butter to purée bread mix in a mixing bowl. Slowly whisk in the hot water until well blended.
3. Immediately transfer to prepared baking sheet 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.

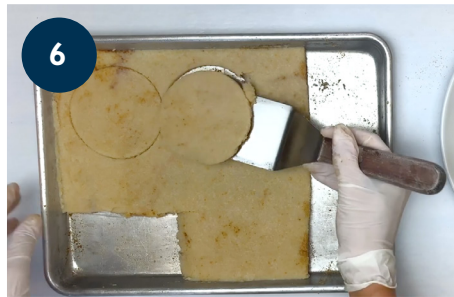
5. For cinnamon toast, sprinkle cinnamon roll flavoring evenly over bread.
6. Slice 1 by 4 cuts for a total of 10 slices, or 3 by 4 cuts for a total of 20 slices.
7. Flip bread over onto plate for toast. Slide off spatula for cinnamon toast or wheat bread.



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
Serving Size	1 slice	#16 scoop
Calories	102	111
Total Fat	4g	4g
Saturated Fat	2g	2g
Trans Fat	0g	0g
Cholesterol	8mg	8mg
Sodium	113mg	118mg
Total Carbohydrates	16g	18g
Dietary Fiber	1g	1g
Sugars	4g	6g
Protein	2g	2g



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



Ingredients	6 servings	12 servings
Purée Bread Mix <i>Rubicon or Darlington</i>	1 cup (140g)	2 cups (280g)
Rubicon Purée Bread Flavoring Mix <i>Cinnamon roll, chocolate, lemon, apple spice or honey wheat*</i>	¼ cup	½ cup
Hot water (170-185°F)	1 ¼ cup	2 ½ cups
Oil or liquid butter	2T	4T
Glaze, icing, pudding or other topping	as needed	as needed

*For glazed or churro doughnuts, use honey wheat flavoring.



Mini Cake Preparation

1. Combine purée bread mix and flavoring mix in a mixing bowl. Add oil or liquid butter to mix. Slowly whisk in the hot water until well blended. Let sit 5 minutes.
2. Spray muffin tin with food release spray. Using a #16 scoop, scoop mix into each muffin tin and flatten with back of scoop to press the bread into the tin. Cover and hold until ready to serve.
3. If serving warm, put covered muffin tin in 350°F convection oven for 5 minutes.
4. Turn muffin tin onto sheet tray to release the cakes.
5. Add desired topping such as caramel sauce or cinnamon.



Doughnuts Preparation

Follow steps 1-4 above.

5. Liberally brush prepared glaze over each doughnut.
6. If making churro doughnuts, sprinkle cinnamon sugar mixture over glaze.
7. Using a gloved finger, make indents in the middle of each doughnut.



Try this simple glaze recipe!

Mix together ½ cup powdered sugar and 2T milk.
Add in 2T melted butter.

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



Ingredients	10 servings ¼ steam table pan	20 servings cake pan or ½ steam table pan
Purée Bread Mix <i>Rubicon or Darlington</i>	1 ½ cups (210g)	3 cups (420g)
Rubicon Purée Bread Flavoring Mix <i>Chocolate, lemon or apple spice</i>	¼ cup & 2T	¾ cup
Hot water (170-185°F)	1 ¾ cups, 2T	3 ¾ cups
Oil or liquid butter	3T	6T
Glaze, icing, pudding or other topping	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
Serving Size	1 slice	1 slice	1 slice
Calories	127	131	130
Total Fat	4g	4g	4g
Saturated Fat	2g	2g	2g
Trans Fat	0g	0g	0g
Cholesterol	8mg	8mg	8mg
Sodium	133mg	122mg	111mg
Total Carbohydrates	21g	23g	23g
Dietary Fiber	1g	1g	1g
Sugars	8g	11g	11g
Protein	2g	2g	2g



Purée cornbread loaf square



Purée cornbread scoop

Ingredients	20 servings #16 scoop or loaf
Rubicon Purée Cornbread Mix	3 cups (420g)
Hot water (170-185°F)	3 ¾ cups
Oil or liquid butter	6T
Rubicon Grilled Toast Coloring Mix <i>Only needed for baked cornbread loaf</i>	2T

Scoop Preparation

1. Add cornbread mix to mixing bowl and add oil or liquid butter to the mix.
2. Slowly whisk in the water until well blended.
3. Transfer to a servings pan and serve using a #16 scoop. Can be served at room temperature or heated and served warm.

Loaf 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 bowl, combine the cornbread mix, oil or liquid butter and hot water.
3. Immediately pour into prepared pan and spread evenly. Let sit 5 minutes.
4. Run a knife around the edge of the pan and turn over onto baking sheet. Cornbread will release from the pan.
5. Slice the cornbread 1 by 9 cuts. Brush with optional melted butter and serve.

Notes: HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.

Nutrition Facts	Cornbread
Serving Size	1 square or #16 scoop
Calories	106
Total Fat	4.5g
Saturated Fat	0.5g
Trans Fat	0g
Cholesterol	0mg
Sodium	110mg
Total Carbohydrates	15g
Dietary Fiber	1g
Sugars	4g
Added Sugars	2g
Protein	2g

