



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 16 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	135	135	135
Total Fat	5g	5g	5g
Saturated Fat	1g	1g	1g
Trans Fat	0g	0g	0g
Cholesterol	0mg	0mg	0mg
Sodium	112mg	100mg	90mg
Total Carbohydrates	22g	22g	22g
Dietary Fiber	1g	1g	1g
Sugars	9g	10g	10g
Protein	2g	2g	2g