



Ingredients	6 servings	12 servings
<b>Purée Bread Mix</b> <i>Rubicon or Darlington</i>	1 cup (140g)	2 cups (280g)
<b>Rubicon Purée Bread Flavoring Mix</b> <i>Cinnamon roll, chocolate, lemon, apple spice or <b>honey wheat*</b></i>	¼ cup	½ cup
<b>Hot water (170-185°F)</b>	1 ¼ cup	2 ½ cups
<b>Oil or liquid butter</b>	2T	4T
<b>Glaze, icing, pudding or other topping</b>	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
<b>Serving Size</b>	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop
<b>Calories</b>	120	130	150	150	150	150	150
<b>Total Fat</b>	5g	6g	6g	6g	5g	6g	6g
Saturated Fat	1g	1g	1g	1g	1g	1g	1g
Trans Fat	0g	0g	0g	0g	0g	0g	0g
<b>Cholesterol</b>	0mg	0mg	0mg	0mg	0mg	0mg	0mg
<b>Sodium</b>	100mg	125mg	115mg	110mg	100mg	100mg	125mg
<b>Total Carbohydrates</b>	17g	20g	24g	24g	24g	24g	24g
Dietary Fiber	1g	1g	1g	1g	1g	1g	1g
Sugars	4g	5g	11g	11g	11g	11g	10g
<b>Protein</b>	2g	3g	2g	2g	2g	2g	2g