



Purée peanut butter & jelly sandwich



Purée peanut butter & jelly scoop

| Ingredients | 10 servings #16 scoop | 10 servings 3 in. sandwich |
|-------------------------------|--------------------------|-------------------------------|
| Rubicon Purée Bread Mix | 1 cup (140g) | 2 cups (280g) |
| Rubicon Honey Wheat Flavoring | 1/8 cup (22g) | 1/4 cup (44g) |
| Hot water (175-185°F) | 1 1/2 cups (354g) | 3 cups (708g) |
| Peanut butter, smooth | 1/2 cup (128g) | 1 cup (256g) |
| Jelly/Jam | 10 tsp (67g) | 1/2 cup, 2T (200g) |

Scoop Preparation

1. Combine purée bread mix, honey wheat flavoring and peanut butter in a bowl.
2. Add the hot water and whisk until well blended.
3. Transfer to a servings pan and allow to cool for 10 minutes.
4. For a peanut butter & jelly scoop, slightly bowl out the middle of the scoop and add 1 tsp of jelly. Serve at room temperature.

Sandwich Preparation

1. Spray 1/2 baking sheet with food release.
2. Combine purée bread mix, honey wheat flavoring and peanut butter in a bowl.
3. Add the hot water and whisk until well blended.
4. Immediately transfer the peanut butter bread to prepared 1/2 baking sheet and spread evenly with a spatula.
5. For best plating results, cover the pan and partially freeze for 2 hours. (Optional)
6. Remove from freezer and spread 1/2 cup, 2T of jelly over half the pan.
7. Make a 3 x 4 pan cut for 20 slices.
8. Using a metal spatula, lift the slices without the jelly on top of the jelly slices. Diagonally cut the sandwiches.
9. Lift the sandwich slices onto the plate. Allow to thaw and serve.

Nutrition Facts

| Serving Size | #16 scoop | 3 in. sandwich |
|----------------------------|-----------|----------------|
| Calories | 150 | 320 |
| Total Fat | 7g | 14g |
| Saturated Fat | 1.5g | 2.5g |
| Trans Fat | 0g | 0g |
| Cholesterol | 0mg | 0mg |
| Sodium | 125mg | 250mg |
| Total Carbohydrates | 20g | 43g |
| Dietary Fiber | 1g | 2g |
| Sugars | 10g | 23g |
| Added Sugars | 1g | 2g |
| Protein | 4g | 8g |

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