



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/Dessert Topping	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.

Notes on Scoop Recipe Only: For thickened liquid diets, we recommend using a non-transitional raspberry dessert topping. Check with your SLP for correct consistency.

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 or overnight. (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.

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

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