



Honey Wheat Dinner Roll

Ingredients	6 servings #16 scoop	12 servings #16 scoop
<b>Purée Bread Mix</b> <i>Rubicon or Darlington</i>	1 cup (140g)	2 cups (280g)
<b>Rubicon Purée Bread Flavoring Mix</b> <i>Optional</i>	¼ cup	½ cup
<b>Oil or liquid butter</b>	2T	4T
<b>Hot water (170-185°F)</b>	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
<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