



Ingredients	6 servings	12 servings
Purée Bread Mix <i>Rubicon or Darlington</i>	1 cup (140g)	2 cups (280g)
Rubicon Purée Bread Flavoring Mix <i>Cinnamon roll, chocolate, lemon, apple spice or honey wheat*</i>	¼ cup	½ cup
Hot water (170-185°F)	1 ¼ cup	2 ½ cups
Oil or liquid butter	2T	4T
Glaze, icing, pudding or other topping	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
Serving Size	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop	#16 scoop
Calories	136	147	173	174	171	173	169
Total Fat	5g	10g	5g	5g	5g	5g	5g
Saturated Fat	2.5g	3g	2.5g	2.5g	2.5g	2.5g	2.5g
Trans Fat	0g	0g	0g	0g	0g	0g	0g
Cholesterol	11mg	11mg	11mg	11mg	11mg	11mg	11mg
Sodium	151mg	159mg	171mg	162mg	151mg	148mg	177mg
Total Carbohydrates	21g	33g	30g	30g	30g	30g	28g
Dietary Fiber	1g	1g	1g	1g	1g	1g	1g
Sugars	5g	5g	13g	14g	14g	14g	11g
Protein	2g	2g	2g	2g	2g	2g	2g