



## Puree Dessert Flavors

Chocolate · Lemon · Apple Spice · Cinnamon · Vanilla Sugar · Peanut Butter

IDDSI Levels 4, 5, 6, 7EC

Create a variety of pureed desserts by mixing Rubicon Puree Bread Mix with simple ingredients. These dessert flavors can be shaped into cookies, donuts, bundt cakes, dessert bars, cake wedges, or hand pies.

**Product Used:** Rubicon Puree Bread Mix

**Kitchen Items Needed:**

- Mixing bowl · Whisk · Thermometer · Liquid & dry measuring cups

### Base Mixing Instructions

1. In a mixing bowl combine Rubicon Puree Bread Mix and dry ingredients.
2. Add oil, liquid ingredients and hot liquid (175-185°F). Whisk until smooth.
3. Let mixture rest 5–10 minutes before shaping.

Follow **Scoop & Shape Puree Dessert Recipes** or pour immediately into a prepared hotel pan or cake pan for **Puree Cake & Dessert Bar Recipes**.

### Make Ahead

Mixture may be refrigerated up to 3 days or scooped and frozen up to 3 months before shaping. Follow **Advanced Bulk Prep** for instructions.

## Chocolate

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	1 cup (140g)	2 cups (280g)	3 cups (420g)
Sugar	0.25 cup	0.5 cup	0.75 cup
Cocoa Powder	2 Tbsp	4 Tbsp	6 Tbsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (175-185°F)	1.25 cups	2.5 cups	3.75 cups

**#10 scoop for hand pies** yields 4, 8, or 12 servings depending on batch size.

**Puree Cake & Dessert Bar Recipe** uses 3 cups Puree Bread Mix & yields 16 servings.

### Recipe Nutrition

- #16 Scoop Serv** - Calories: 155 | Fat: 5g | Sodium: 100mg | Carbs: 26g | Sugars: 12g | Protein: 2g
- #10 Scoop Serv** - Calories: 235 | Fat: 8g | Sodium: 150mg | Carbs: 39g | Sugars: 18g | Protein: 3g
- Cake or Bar Serv** - Calories: 175 | Fat: 6g | Sodium: 115mg | Carbs: 29g | Sugars: 14g | Protein: 2g



## Lemon

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	1 cup (140g)	2 cups (280g)	3 cups (420g)
Sugar	0.25 cup	0.5 cup	0.75 cup
Lemon Juice	2 Tbsp	4 Tbsp	6 Tbsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Yellow Food Coloring <i>(optional)</i>	2 drops	4 drops	6 drops
Hot Water (175-185°F)	1 cup	2 cups	3 cups

#10 scoop for hand pies yields 4, 8, or 12 servings depending on batch size.

Puree Cake & Dessert Bar Recipe uses 3 cups Puree Bread Mix & yields 16 servings.

### Recipe Nutrition

#16 Scoop Serv - Calories: 155 | Fat: 5g | Sodium: 100mg | Carbs: 26g | Sugars: 12g | Protein: 2g

#10 Scoop Serv - Calories: 230 | Fat: 8g | Sodium: 150mg | Carbs: 38g | Sugars: 18g | Protein: 3g

Cake or Bar Serv - Calories: 175 | Fat: 6g | Sodium: 115mg | Carbs: 29g | Sugars: 14g | Protein: 2g

## Apple Spice

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	1 cup (140g)	2 cups (280g)	3 cups (420g)
Brown Sugar	0.25 cup, packed	0.5 cup, packed	0.75 cup, packed
Pumpkin Spice Seasoning or Cinnamon	1 tsp	2 tsp	3 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Apple Juice (175-185°F)	1.25 cups	2.5 cups	3.75 cups

#10 scoop for hand pies yields 4, 8, or 12 servings depending on batch size.

Puree Cake & Dessert Bar Recipe uses 3 cups Puree Bread Mix & yields 16 servings.

### Recipe Nutrition

#16 Scoop Serv - Calories: 175 | Fat: 5g | Sodium: 100mg | Carbs: 30g | Sugars: 17g | Protein: 2g

#10 Scoop Serv - Calories: 260 | Fat: 8g | Sodium: 150mg | Carbs: 45 | Sugars: 25g | Protein: 3g

Cake or Bar Serv - Calories: 195 | Fat: 6g | Sodium: 115mg | Carbs: 34g | Sugars: 19g | Protein: 2g



## Vanilla Sugar or Cinnamon

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	1 cup (140g)	2 cups (280g)	3 cups (420g)
Sugar	0.25 cup	0.5 cup	0.75 cup
Cinnamon (optional)	1 tsp	2 tsp	3 tsp
Vanilla Extract	0.5 tsp	1 tsp	1.5 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (170-185°F)	1.25 cups	2.5 cups	3.75 cups

#10 scoop for hand pies yields 4, 8, or 12 servings depending on batch size.

Puree Cake & Dessert Bar Recipe uses 3 cups Puree Bread Mix & yields 16 servings.

### Recipe Nutrition

#16 Scoop Serv - Calories: 150 | Fat: 5g | Sodium: 100mg | Carbs: 25g | Sugars: 12g | Protein: 2g

#10 Scoop Serv - Calories: 230 | Fat: 8g | Sodium: 150mg | Carbs: 38g | Sugars: 18g | Protein: 3g

Cake or Bar Serv - Calories: 170 | Fat: 6g | Sodium: 115mg | Carbs: 28g | Sugars: 14g | Protein: 2g

## Peanut Butter

Ingredients	#16 Scoop (6 serv)	#16 Scoop (12 serv)	#16 Scoop (18 serv)
Puree Bread Mix	1 cup (140g)	2 cups (280g)	3 cups (420g)
Peanut Butter Powder (PB2 or equivalent)	0.5 cup	1 cup	1.5 cups
Brown Sugar	0.25 cup, packed	0.5 cup, packed	0.75 cup, packed
Vanilla Extract	0.5 tsp	1 tsp	1.5 tsp
Peanut Butter Extract (optional)	0.5 tsp	1 tsp	1.5 tsp
Vegetable Oil	2 Tbsp	4 Tbsp	6 Tbsp
Hot Water (170-185°F)	1.25 cups	2.5 cups	3.75 cups

#10 scoop for hand pies yields 4, 8, or 12 servings depending on batch size.

Puree Cake & Dessert Bar Recipe uses 3 cups Puree Bread Mix & yields 16 servings.

### Recipe Nutrition

#16 Scoop Serv - Calories: 195 | Fat: 6g | Sodium: 160mg | Carbs: 29g | Sugars: 14g | Protein: 6g

#10 Scoop Serv - Calories: 295 | Fat: 9g | Sodium: 240mg | Carbs: 43g | Sugars: 21g | Protein: 9g

Cake or Bar Serv - Calories: 220 | Fat: 7g | Sodium: 180mg | Carbs: 32g | Sugars: 16g | Protein: 7g