

Toast, Cinnamon Rolls,  
Pancakes, Grilled Sandwiches,  
Hot Dogs, Sliced Bread, Cold  
Sandwiches, Pizza, Breadsticks

Ingredients	10 servings ¼ sheet pan	20 servings ½ sheet pan
<b>Purée Bread Mix #20020</b>	1 ¾ cups (245g)	3 ½ cups (490g)
<b>Cinnamon Bread Mixture</b> <i>Combine ¼ cup bread mix &amp; 1T cinnamon</i> <b>Or Purée Bread Mix</b>	1-2T	2-3T
<b>Hot water (170-180°F)</b> <i>Temperature is important to this recipe</i>	2 cups	4 cups
<b>Vegetable Oil</b>	3T	6T

## Sheet Pan Preparation

1. Spray baking sheet liberally with oil. Sprinkle cinnamon bread mixture (for grilled recipes) or Purée Bread Mix (for cold sandwiches & sliced bread). Shake to coat the bottom.  
In a bowl, mix Purée Bread Mix with oil. Slowly whisk in hot water until smooth.
2. Spread mixture evenly onto the baking sheet with a metal spatula. Let sit for 10 minutes uncovered, then cover and store until serving

## Preparation: Plain Purée Bread Mix for Pan Coating

White Bread Slices, Cold Sandwiches, Pizza



## Chef's Tips

- If you don't need the whole pan, cut portions and transfer to a new pan for serving. Heat covered in 350°F oven for 5-8 minutes. Cover and store the rest.
- Prep 3-7 days' worth in advance. Cover, store, and pull from cooler as needed.
- Use a metal spatula to spread the bread—take long strokes to avoid lifting the mix.
- Spray the spatula with food release before spreading or shaping.

## Preparation: Cinnamon Purée Bread Mixture for Pan Coating

Toast, Cinnamon Rolls, Pancakes, Grilled Sandwiches, Hot Dogs



## White Bread Slices

1. Cut bread into needed slices. Half pan:  $3 \times 4 = 20$  slices Quarter pan:  $2 \times 3 = 12$  slices
2. Plate bread (optional: slice in half and stack). Store leftovers.



## Cold Sandwiches

1. Slice bread: Half pan =  $3 \times 4$  cuts  $\rightarrow$  20 slices (10 sandwiches). Quarter pan =  $2 \times 3$  cuts  $\rightarrow$  12 slices (6 sandwiches).
2. Place bottom slice on plate, add filling, then top slice.
3. Optional: cut sandwich in half unless filling is too soft.



## Chef's Tips

- Prep 3–7 days of sheet pans in advance. Cover, store, and pull from cooler as needed
  - After making sandwiches or slicing bread, cover and store leftovers to avoid waste.
  - Use purée bread for IDDSI Levels 4–6 with the correct texture filling.
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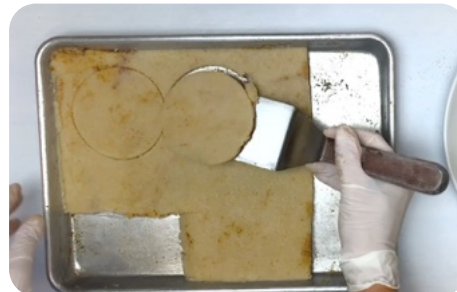
### Cinnamon Rolls

1. Cut cinnamon rolls for service: Half pan: 1 lengthwise cut + 9 across = 20 slices. Quarter pan: 9 across = 10 slices.
2. Transfer needed slices to a hotel pan. Store leftovers.
3. Sprinkle with cinnamon/sugar. Roll slices into cinnamon rolls.
4. Cover and heat at 350°F for 5 minutes to melt flavoring. Keep pan warm on serving line.
5. Plate rolls, drizzle with icing, and serve.



### Pancake Preparation

1. Cut out needed pancakes with a glass, biscuit, or cookie cutter.
2. Transfer to a new pan. Store leftovers. Before service, cover and warm pan at 350°F for 5 minutes and place on serving line.
3. Plate pancakes, add syrup, and serve.



### Toast

1. Cut toast as needed: Half pan = 3x4 = 20 slices. Quarter pan = 2x3 = 12 slices.
2. Transfer slices to a new pan. Store leftovers. Before service, cover and warm pan at 350°F for 5 minutes and place on serving line.
3. Flip onto plate. Option: slice in half for stacked toast.





## Grilled Sandwiches

1. Cut bread for sandwiches: Half pan =  $3 \times 4 = 20$  slices (10 sandwiches). Quarter pan =  $2 \times 3 = 12$  slices (6 sandwiches).
2. Transfer slices to a new pan. Store leftovers. Before service, cover and warm pan at  $350^{\circ}\text{F}$  for 5 minutes and place on serving line.
3. Plate bottom slice, add filling, then place top slice (grilled side up).
4. Cut sandwich in half unless filling is too soft.



## Hot Dogs

1. Cut buns as needed: Half pan =  $1 \times 4 = 10$  buns. Quarter pan = 4 cuts = 5 buns.
2. Transfer to a new pan. Store leftovers.
3. Purée skinless hot dogs or ham in food processor, adding water for desired consistency.
4. Heat purée to  $165^{\circ}\text{F}$ . Transfer to piping bag with hot dog-sized tip.
5. Before service, cover and warm pan at  $350^{\circ}\text{F}$  for 5 minutes and place on serving line. Keep pan warm on serving line.
6. Plate bun (or hot dog boat). Pipe purée hot dog down center and add toppings.



## Chef's Tips

- Prep 3–7 days of sheet pans in advance. Cover, store, and pull from cooler as needed.
- After making sandwiches or buns, cover and store leftovers to prevent waste.
- Use purée bread for IDDSI Levels 4–6 with the correct texture filling.