

Puree Bread Slices - Chilled

<u>Ingredients</u>	<u>Weight (12 svgs.)</u>	<u>Measures</u>		
		12 svgs.	24 svgs.	48 svgs.
Puree Bread & Bakery Mix	10 oz	1 3/4 cups	3 1/2 cups	1 3/4 qts
Water, Hot Tap or Urn	12 oz	1 1/2 cups	3 cups	1 1/2 qts
Vegetable Oil	1 oz	2 Tbsp	1/4 cup	1/2 cup

Preparation

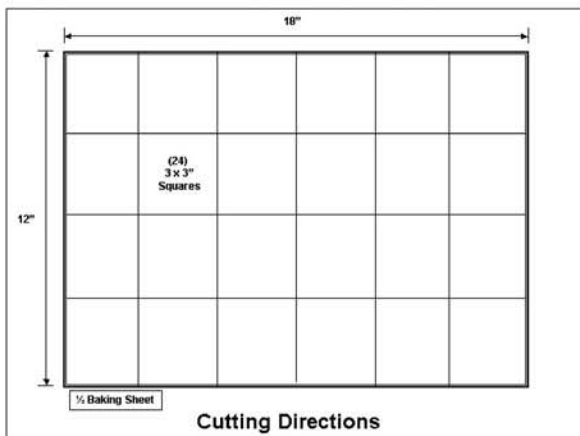
WASH HANDS

1. Place Puree Bread & Bakery Mix into a large mixing bowl.
2. Add vegetable oil and Hot water to puree bread mix. Blend quickly and thoroughly with a rubber spatula.
3. Spread prepared bread mix evenly into a pan sprayed with food release.
4. Cover and chill for at least 30 minutes or until well set.
5. Cut into 3" by 3" squares for one bread serving. Hint: Using a plastic spatula to cut and serve the product allows for a cleaner cut.

Be sure to follow facility HACCP guidelines.

12 servings fills 1/2 steamtable pan or 1/4 baking sheet
 24 serving fills 1 full steamtable pan or 1/2 baking sheet
 48 servings fills 2 full steamtable pans or 2 1/2 baking sheet

Portion Size: 1 - 3" x 3" slice = 1 bread svg



Nutritional Facts
Amount per serving
Calories: 97
Total Fat: 3.7g
Cholesterol: 4mg
Sodium: 83mg
Total Carbs: 15.3g
Dietary Fiber: 2g
Protein: 1g