

## Puree Tiramisu

<u>Ingredients</u>	<u>Weight (1 cup)</u>	<u>Measures</u>		
		7 svgs.	14 svgs.	28 svgs.
Puree Bread & Bakery Mix	5.2 oz	1 cup	2 cups	1 qt
Water, Hot Tap or Urn	6.5 oz	3/4 cup	1 1/2 cups	3 cups
Vegetable Oil	28 g	2 Tbsp	4 Tbsp	1/2 cup
Strong Coffee	2.2 oz	1/4 cup	1/2 cup	1 cup
Whipped Topping	2.1 oz	1 cup	2 cups	1 qt
Cocoa Powder	6 g	1 Tbsp	2 Tbsp	1/4 cup

  

**Preparation**  
WASH HANDS

1. Place Puree Bread & Bakery Mix into a large mixing bowl.
2. Add coffee, water and vegetable oil to mix.
3. Mix until well blended with wire whisk. Hold product 10 minutes prior to serving.
4. Serve using #24 scoop.
5. Top each portion with whipped topping and dust with cocoa powder.

*Be sure to follow facility HACCP guidelines.*

<b>Nutritional Facts</b>
<b>Amount per serving</b>
Calories: 121
<b>Total Fat:</b> 6g
<b>Cholesterol:</b> 10mg
<b>Sodium:</b> 81mg
<b>Total Carbs:</b> 15g
<b>Sugars:</b> 5g
<b>Dietary Fiber:</b> 2g
<b>Protein:</b> 1g