

Cinnamon Bun Recipe







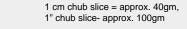




Cinnamon Bun Recipe

Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE# 21761)	#10 Scoop (95 gm)	475 gm (16.8 oz)
Cinnamon Sauce	2 tsp (10 ml)	50 ml (2.5 fl oz)
White Chocolate Sauce	2 tsp (10 ml)	50 ml (2.5 fl oz)

Nutritional analysis presented contains only these ingredients





1. Thaw frozen products in refrigerator for a maximum 48 hrs. Plate #10 scoop (95 gm) of original bread pudding.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.

Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F.



2. Drizzle with 2 tsp (10 ml) of Cinnamon Dessert Sauce (in a coil to resemble a cinnamon bun).

Nutrition Facts Valeur nutritive

Per 1 plate (115g) / par 1 plate (115g)

Amount	% Daily Value
Teneur %	valeur quotidienne
Calories / Calories 200)
Fat / Lipides 9g	13%
Saturated / satures 5	g
+ Trans / trans 0g	25%
Cholesterol / Cholester	ol 45mg
Sodium / Sodium 220m	ng 9 %
Carbohydrate / Glucide	s 30g 10%
Fibre / Fibres 1g	5%
Sugars / Sucres 19g	
Protein / Proteines 4g	
Vitamin A / Vitamine A	8%
Vitamin C / Vitamine C	0%
Calcium / Calcium	4%
Iron / Fer	6%



3. Finish with 2 tsp (10 ml) of White Chocolate Dessert Sauce as "frosting".



Serve hot or cold

Hot Service - If serving hot; keep Puree Essentials food at a minimum temperature of 66°C or 150°F.

Cold Service - If serving chilled; keep Puree Essentials food temperatures below 4° C or 40° F.

Variations:

For flavour variety, add powdered sugar, cinnamon powder and other ground spices.

