



Institutional Foodservice Recipe
STANDARDIZED HACCP PROCEDURE

Cookie Recipe Book

- Puree Lemon Cake Versatility / Lemon Cookie
- Puree Macaroon
- Puree Peanut Butter and Jelly / Thumb print Cookie / Peanut Butter Chocolate ball





Institutional Foodservice Recipe

STANDARDIZED HACCP PROCEDURE



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|--|------------------------------|-----------------|----------------|
| Recipe Name: | Puree Lemon Cake Versatility | | |
| Yield: (# of portions) | 7 | 14 | 28 |
| Ingredients: | | | |
| Darlington Texture Modified Bread and Bakery Mix | 1 cup / 140 gm | 2 cup / 280 gm | 4 cup / 560 gm |
| Hot Water (165-180° F) | 1 cup / 250 mL | 2 cups / 500 mL | 4 cups / 1 L |
| Vegetable oil | 2 Tbsp / 30 mL | ¼ cup / 60 mL | ½ cup / 120 mL |
| Sherriff Lemon Pudding Mix | ¼ cup / 60 mL | ½ cup / 120 mL | 1 cup / 250 mL |
| Lemon Juice | 1 Tbsp / 15 mL | 2 Tbsp / 30 mL | ¼ cup / 60 mL |
| Sugar | ¼ cup / 60 mL | ½ cup / 120 mL | 1 cup / 250 mL |
| Garnish: Lemon curd, Lemon Glaze, Whip Topping | 1 cup / 250 mL | 2 cups / 500 mL | 4 cup / 560 mL |
| Method: | | | |
| 1. Clean and sanitize work area. | | | |
| 2. Wash hands thoroughly and gather ingredients. | | | |
| 3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate. | | | |
| 4. Measure appropriate amount of oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix. | | | |
| 5. Add lemon pudding mix, sugar and lemon juice mixing well using a whisk until all liquid is absorbed. Do not over mix. | | | |
| 6. For service, portion product using a #24 / Red handled scoop and transfer to plate. | | | |
| 7. Service Options: | | | |
| a. If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours. | | | |
| b. If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours. | | | |
| c. For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days. | | | |

Notes:

- Lemon Drop Cookie – Place #24 scoop of lemon cake on plate and create a depression in center of scoop. Top with teaspoon of prepared Lemon Curd.
- Lemon Bar – Place #24 scoop of lemon cake on plate and flatten cake with spatula. Shake powdered sugar over the top and serve.
- Lemon Pound Cake - Place #24 scoop of vanilla cake on plate. Drizzle with lemon glaze and serve. For Lemon glaze mix: Mix ½ cup Icing Sugar with 1 Tbsp Lemon Juice. Thin as needed with water.

For further information on this recipe, CMI products or testing results, please contact us at info@mdmktg.ca



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|--|--|----------------|-----------------|
| Recipe Name: | Puree Macaroons | | |
| Yield: (# of portions) | 7 | 14 | 28 |
| Ingredients: | | | |
| Darlington Texture Modified Bread and Bakery Mix | 1 cup / 140 gm | 2 cup / 280 gm | 4 cup / 560 gm |
| Hot Water (165-180° F) | ½ cup / 120 mL | 1 cup / 140 mL | 2 cup / 280 mL |
| Vegetable oil | 2 Tbsp / 30 mL | ¼ cup / 60 mL | ½ cup / 120 mL |
| Coconut milk | ½ cup / 120 mL | 1 cup / 250 mL | 2 cups / 500 mL |
| Garnish: Whip topping | | | |
| Method: | | | |
| 1. Clean and sanitize work area. | | | |
| 2. Wash hands thoroughly and gather ingredients. | | | |
| 3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate. | | | |
| 4. Measure appropriate amount of oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix. | | | |
| 5. Add coconut milk mixing well using a whisk until all liquid is absorbed. Do not over mix. | | | |
| 6. Pour mixture into a baking dish and bake in the steamer for 20 minutes. Cut into squares and serve. | | | |
| 7. Service Options: | | | |
| a. | If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours. | | |
| b. | If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours. | | |
| c. | For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days. | | |

Notes:

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Institutional Foodservice Recipe

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| | | | |
|---|--|-------------------|-----------------|
| Recipe Name: | Puree Peanut Butter and Jelly Sandwich | | |
| Yield: (# of portions) | 7 | 14 | 28 |
| Ingredients: | | | |
| Darlington Texture Modified Bread and Bakery Mix | 1 cup / 140 gm | 2 cup / 280 gm | 4 cup / 560 gm |
| Hot Water (165-180° F) | 1 cup / 250 mL | 2 cups / 500 mL | 4 cup / 560 mL |
| Peanut Butter, melted | ¾ cup / 187 mL | 1 ½ cups / 375 mL | 3 cups / 750 mL |
| Garnish: Seedless Jelly | ½ cup / 120 mL | 1 cup / 140 mL | 2 cup / 280 mL |
| Method: | | | |
| 1. Clean and sanitize work area. | | | |
| 2. Wash hands thoroughly and gather ingredients. | | | |
| 3. Remove appropriate amount of Darlington Texture Modified Bread and Bakery Mix and place in a clean and sanitized bowl. Whisk dry ingredients to aerate. | | | |
| 4. Measure appropriate amount of melted peanut butter and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix. | | | |
| 5. Mix well using a whisk until all liquid is absorbed. Do not over mix. | | | |
| 6. For service, portion product using a #16 / Royal blue handled scoop and transfer to plate. Optional: Garnish with tablespoon of seedless jelly. | | | |
| 7. Service Options: | | | |
| a. If serving cold - refrigerate prepared product at 4° C (40° F) or colder until service or for a maximum of 48 hours. | | | |
| b. If serving warm - cover and hold prepared product at 60° C (140° F) or higher until service or a maximum of 2 hours. Discard after 2 hours. | | | |
| c. For batch preparation and service at a later time - freeze product immediately after preparation. Hold product at -18° C or below for up to 30 days. | | | |

Notes:

Alternate service option – Omit jelly and scoop peanut butter mixture onto plate using a #24 scoop. Drizzle with melted chocolate.

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