



Institutional Foodservice Recipe
STANDARDIZED HACCP PROCEDURE

Dessert Recipe Book

- Puree Chocolate Cake Versatility
- Puree Chocolate Orange Cake
- Puree Coconut Cream Pie
- Puree Lemon Cake Versatility
- Puree Orange Cake
- Puree Plum Pudding
- Puree Spice Cake V1
- Puree Spice Cake V2
- Puree Tiramisu
- Puree Vanilla Cake Versatility
- Puree Yogurt Cake





Institutional Foodservice Recipe
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Recipe Name:	Puree Chocolate 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 cup / 1 L
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Cocoa	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 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 cocoa and mix 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:

- Chocolate Mousse – Top with 1 Tbsp of chocolate, pistachio or vanilla mousse. Garnish with whip topping.
- Chocolate Cupcake – Chill mixture. Prior to serving, top with frosting.
- Chocolate Shortcake – Drizzle with Smucker’s Platescapers and top with whip topping.

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Recipe Name:	Puree Chocolate Orange Cake		
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 / 1 L
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Cocoa	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 mL
Orange flavour extract	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 mL
Garnish: Chocolate or Orange Mousse	½ cup / 120 mL	1 cup / 250 mL	2 cups / 500 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 cocoa and orange extract 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. Top with 1Tbsp chocolate mousse or orange mousse.			
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.		

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Recipe Name:	Puree Coconut Cream Pie		
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. For service, portion product using a #24 / Red handled scoop and transfer to plate. Top with 1 Tbsp whip topping.			
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.		

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Institutional Foodservice Recipe STANDARDIZED HACCP PROCEDURE



Recipe Name:	Puree Pie Crust		
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 cups / 250 mL	2 cups / 500 mL	4 cups / 1 L
Vegetable Oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
White Sugar	1 Tbsp / 15 mL	2 Tbsp / 30 mL	4 Tbsp / 60 mL
Filling and Garnish: Assorted prepared pudding and 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) and add liquids to dry mix.			
5. Mix well using a whisk until all liquid is absorbed. Do not over mix. Let stand for 10 minutes.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. With a spoon create an indentation in the center of the pie crust.			
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:

Assorted Pie - Add a tablespoon of pie filling in the indentation and garnish with whip topping.

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Institutional Foodservice Recipe

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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.

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Institutional Foodservice Recipe STANDARDIZED HACCP PROCEDURE



Recipe Name:	Puree Orange Cake		
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 / 1 L
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Orange Juice	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Orange food colouring	1-2 drops		
Orange flavour extract	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 mL
Garnish: Chocolate or orange mousse or Orange icing			
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 orange juice, oil and hot water (Water from the tea dispenser is the ideal temperature). Blend well and add to dry mix.			
5. Add food colouring and orange extract 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. Top with 1Tbsp chocolate mousse, orange mousse or orange icing.			
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.		

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Institutional Foodservice Recipe
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Recipe Name:	Puree Plum Pudding		
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 ¼ cup / 300 mL	2 ½ cups / 600 mL	3 cups / 750 mL
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
FruitRite Dried Fruit Spread	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Orange Juice	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Rum or Brandy extract	1 tsp / 5 mL	2 tsp / 10 mL	4 tsp / 20 mL
Cinnamon	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Ground cloves	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Nutmeg	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Garnish: Hard sauce or Brandy sauce			
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 FruitRite, Orange Juice and Brandy/Rum extract mixing well using a whisk. Do not over mix.		
6.	Refrigerate overnight for spices to be absorbed.		
7.	For service, portion product using a #24 / Red handled scoop and transfer to plate. Garnish with Hard Sauce or Brandy Sauce if desired.		
8.	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.		

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Institutional Foodservice Recipe
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Recipe Name:	Puree Spice Cake Version 1		
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 ¼ cup / 300 mL	2 ½ cups / 600 mL	3 cups / 750 mL
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Cinnamon	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Nutmeg	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Cloves	½ tsp / 2.5 mL	1 tsp / 5 mL	2 tsp / 10 mL
Garnish: French Vanilla Icing			
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 spices mixing well using a whisk. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Garnish with French Vanilla icing if desired.			
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.		

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Institutional Foodservice Recipe
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Recipe Name:	Puree Spice Cake Version 2		
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)	¾ cup / 185 mL	1.5 cups / 375 mL	3 cups / 750 mL
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Cinnamon	¼ tsp / 2.5 mL	½ tsp / 2.5 mL	1 tsp / 5 mL
Nutmeg	¼ tsp / 2.5 mL	½ tsp / 2.5 mL	1 tsp / 5 mL
Coffee, prepared	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Brown Sugar	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Garnish: Cream Cheese Icing			
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 spices mixing well using a whisk. Do not over mix.			
6. For service, portion product using a #24 / Red handled scoop and transfer to plate. Garnish with Cream Cheese icing if desired.			
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 Tiramisu		
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)	3/4 cup / 187 mL	1 ½ cups / 375 mL	3 cups / 750 mL
Vegetable oil	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Hot coffee	½ cup / 120 mL	1 cup / 250 mL	2 cups / 500 mL
Cocoa Powder	2 Tbsp / 30 mL	¼ cup / 60 mL	½ cup / 120 mL
Garnish: Whip topping , cocoa			
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 hot coffee and cocoa powder 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. Top with 1 tsp whip topping and dust with cocoa.			
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 STANDARDIZED HACCP PROCEDURE



Recipe Name:	Puree Vanilla 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 cup / 560 mL
Vegetable oil	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 mL
Vanilla Extract	1 Tbsp / 15 mL	2 Tbsp / 30 mL	¼ cup / 60 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 vanilla, oil 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 #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:

- Caramel Cake – Place #24 scoop of vanilla cake on plate and flatten with spatula. Drizzle with zigzag of caramel sauce.
- Pineapple Upside down cake – Place 1 oz pineapple puree on plate. Top with #24 scoop of vanilla cake. Flatten cake with spatula and serve.
- Fruit Shortcake – Top vanilla cake with 1 Tbsp puree fruit and garnish with teaspoon of whip topping.
- Raspberry Coffee Cake - Place #24 scoop of vanilla cake on plate and flatten with spatula. Drizzle 2 Tbsp of Raspberry Platescaper across top of cake. Garnish with brown sugar if desired.
- Lemon Tart - Place #24 scoop of vanilla cake on plate. Create a depression in center of scoop. Add 1 Tbsp of prepared lemon pie filling or pudding into center of scoop and serve.

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Institutional Foodservice Recipe
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Recipe Name:	Puree Yogurt Cake		
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
Plain Yogurt	¼ cup / 60 mL	½ cup / 120 mL	1 cup / 250 mL
Fruit Puree	1 cup / 250 mL	2 cups / 500 mL	4 cup / 560 mL
Garnish: Fruit puree, 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 plain yogurt 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. Top with 1 Tbsp fruit puree and 1 tsp whip topping.			
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.		

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