

PUREED CINNAMON RAISIN BAGEL		PORTION SIZE: 1 - #16 scoop (¼ cup)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	5	10	20	
Cinnamon Raisin Bagel, lightly toasted	½ each	2 ½ each	5 each	10 each	
Milk	¼ cup	1 ¼ cups	2 ½ cups	1 ¼ qt	
RESOURCE® ThickenUp®	1 ½ Tbsp	3 Tbsp	⅓ cup + 2 Tbsp	¾ cup + 2 Tbsp	

HOW TO PREPARE:

1. Cut or split the bagels in half.
2. Pour ½ the milk into a sheet pan. Place bagel halves in pan in a single layer and pour remaining milk over top
3. Allow at least 30 minutes for bagels to saturate with milk.
4. Place saturated bagels and excess milk from pan into food processor and puree until smooth in texture.
5. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
6. Portion one #16 scoop (¼ cup) per serving.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.