

| <b>PUREED BUTTER CROISSANT</b> |                           | <b>PORTION SIZE:</b> 1 - #12 scoop ( $\frac{1}{3}$ cup) |                            |   |  |
|--------------------------------|---------------------------|---|----------------------------|---|--|
| <b>INGREDIENTS</b>             | <b>NUMBER OF SERVINGS</b> |   |                            |   |  |
|                                | <b>1</b>                  | <b>5</b>  | <b>10</b>                  | <b>20</b>                                 |  |
| Butter Croissant (2 oz)        | 1 each                    | 5 each  | 10 each                    | 20 each                                   |  |
| Milk                           | 2 $\frac{1}{2}$ Tbsp      | $\frac{3}{4}$ cup + 1 $\frac{1}{2}$ Tbsp                | 1 $\frac{2}{3}$ cups       | 3 $\frac{1}{3}$ cups                      |  |
| <b>RESOURCE® ThickenUp®</b>    | 2 tsp                     | 3 Tbsp + 1 tsp  | $\frac{1}{4}$ cup + 3 Tbsp | $\frac{3}{4}$ cups + 1 $\frac{1}{2}$ Tbsp |  |

**HOW TO PREPARE:**

1. Puree butter croissants with milk in blender or food processor until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping sides of bowl as needed.
3. Portion one #12 scoop ( $\frac{1}{3}$  cup) per serving.

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