

Bread Pudding

Desserts

B-01B

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	8 oz	1 cup	1 lb	2 cups	1. In a bowl, whisk sugar, salt, milk, and vanilla until blended.
Salt		1 tsp		2 tsp	
Lowfat 1% milk		1 qt 1 ½ cups		2 qt 3 cups	2. In a stainless steel bowl, whisk eggs and egg whites until foamy. Add to the milk mixture and whisk until blended.
Vanilla		2 Tbsp		¼ cup	
Frozen whole eggs, thawed	12 oz	1 ½ cups	1 lb 8 oz	3 cups	2. In a stainless steel bowl, whisk eggs and egg whites until foamy. Add to the milk mixture and whisk until blended.
OR Fresh large eggs		OR 7 each		OR 14 each	
Frozen egg whites, thawed	4 oz	½ cup	8 oz	1 cup	3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 3 oz (3 cups) soft bread cubes. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Pour 4 lb 8 oz (2 qt) of liquid into each pan. Sprinkle nutmeg (optional) on top.
OR Fresh large egg whites		OR 3 each		OR 6 each	
Enriched soft bread cubes	3 oz	3 cups	6 oz	1 qt 2 cups	3. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, place 3 oz (3 cups) soft bread cubes. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Pour 4 lb 8 oz (2 qt) of liquid into each pan. Sprinkle nutmeg (optional) on top.
Ground nutmeg (optional)		1 tsp		2 tsp	
					4. Set pan in a larger shallow pan. Pour hot water around the dish to a product depth of 1".
					5. Bake until knife inserted in center of custard comes out clean. Conventional oven: 350° F for 1 hour 25 minutes Convection oven: 300° F for 1 hour 20 minutes
					CCP: Heat to 160° F or higher.

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6. CCP: Hold for hot service at 140° F or warmer.
 OR
 CCP: Refrigerate within 2 hours. Hold at 40° F or colder.

Refrigerate until ready to serve.

Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

SERVING:	YIELD:	VOLUME:
1 piece.	25 Servings: 25 pieces	25 Servings: 1 pan
	50 Servings: 50 pieces	50 Servings: 2 pans
Edited 2014		

Nutrients Per Serving					
Calories	92	Saturated Fat	0.79 g	Iron	0.33 mg
Protein	4.22 g	Cholesterol	60 mg	Calcium	77 mg
Carbohydrate	13.65 g	Vitamin A	196 IU	Sodium	163 mg
Total Fat	2.06 g	Vitamin C	0.5 mg	Dietary Fiber	0.1 g