

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 015 01
BAKED RICE PUDDING (FROZEN EGGS AND EGG WHITES)

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
168 cal	30 g	4 g	4 g	24 mg	157 mg	59 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
RICE, LONG GRAIN	3-1/4 lbs	2 qts	
WATER, COLD	12-1/2 lbs	1 gal 2 qts	
SALT	3/4 oz	1 tbsp	
MILK, NONFAT, DRY	10-3/4 oz	1 qts 1/2 cup	
WATER, WARM	11-1/2 lbs	1 gal 1-1/2 qts	
EGGS, WHOLE, FROZEN	1-1/4 lbs	2-1/4 cup	
EGG WHITES	1-1/4 lbs	2-1/4 cup	
MARGARINE, MELTED	12 oz	1-1/2 cup	
SUGAR, GRANULATED	2 lbs	1 qts 1/2 cup	
EXTRACT, VANILLA	1-3/8 oz	3 tbsp	
CINNAMON, GROUND	1/4 oz	1 tbsp	
NUTMEG, GROUND	1/8 oz	1/8 tsp	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
RAISINS	1-7/8 lbs	1 qts 2 cup	

Method

- 1 Combine rice, water, and salt. Bring to a boil, stirring occasionally. Reduce heat; cover tightly; simmer 20 to 25 minutes or until water is absorbed.
- 2 Reconstitute milk; add eggs, egg whites, margarine or butter, sugar, vanilla, cinnamon and nutmeg; blend thoroughly.
- 3 Spray each pan with non-stick cooking spray. Place 1-3/4 quarts cooked cooled rice and 1-1/2 cups raisins in each sprayed pan. Blend thoroughly.
- 4 Pour 2 quarts egg mixture over rice-raisin mixture in each pan.
- 5 Using a convection oven, bake 30 to 35 minutes in 325 F. oven or until lightly browned on low fan, open vent and a knife inserted in center comes out clean.
- 6 Cover, refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 6.