

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 016 00**

**BREAD PUDDING**

**Yield** 100

**Portion** 2/3 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
205 cal	34 g	5 g	6 g	30 mg	310 mg	93 mg

**Ingredient**

BREAD,WHITE,CUBED  
 COOKING SPRAY, NONSTICK  
 MARGARINE,MELTED  
 EGGS,WHOLE,FROZEN  
 EGG WHITES,FROZEN,THAWED  
 SUGAR,GRANULATED  
 SALT  
 NUTMEG,GROUND  
 EXTRACT,VANILLA  
 MILK, NONFAT, DRY  
 WATER, WARM  
 RAISINS

**Weight**

4-1/8 lbs  
 2 oz  
 1 lbs  
 1-1/2 lbs  
 1-1/2 lbs  
 2-2/3 lbs  
 1 oz  
 1/4 oz  
 1-7/8 oz  
 1 lbs  
 18-3/4 lbs  
 2-7/8 lbs

**Measure**

3 gal 1-1/2 qts  
 1/4 cup 1/3 tbsp  
 2 cup  
 2-3/4 cup  
 2-3/4 cup  
 1 qts 2 cup  
 1 tbsp  
 1 tbsp  
 1/4 cup 1/3 tbsp  
 1 qts 3 cup  
 2 gal 1 qts  
 2 qts 1 cup

**Issue**

**Method**

- 1 Spray each pan with non-stick cooking spray. Place 4-1/2 quarts bread in each sprayed steam table pan. Pour margarine or butter over bread cubes and toss lightly. Toast in oven until light brown.
- 2 Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
- 3 Reconstitute milk; combine with egg mixture. Pour 1 gallon over bread cubes in each pan.
- 4 Add 3 cups raisins to each pan.
- 5 Bake at 350 F. for 15 minutes: stir to distribute the raisins. Bake 45 minutes or until firm.
- 6 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 8.