

Apple-Bread Pudding

Fruit

Desserts

B-01C

Ingredients	24 Servings		48 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	
Vanilla		2 Tbsp		¼ cup	2. In a stainless steel bowl, whisk eggs and egg whites until foamy. Add to the milk mixture and whisk until blended.
Frozen whole eggs, thawed OR Fresh large eggs	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
		OR 7 each		OR 14 each	
Frozen egg whites, thawed OR Fresh large egg whites	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 1 ½ oz (1 ½ cups) soft bread cubes. For 24 servings, use 2 pans. For 48 servings, use 4 pans. Distribute 15 oz (3 ¾ cups) apples over soft bread cubes in each pan. Pour 2 lb 4 oz (1 qt) of liquid into each pan. Sprinkle nutmeg (optional) on top.
		OR 3 each		OR 6 each	
Enriched soft bread cubes	3 oz	3 cups	6 oz	1 qt 2 cups	
*Fresh apples, diced apples, peeled OR Canned apples, solid packed, drained	1 lb 14 oz OR 3 lb 9 oz	1 qt 3 ½ cups OR 1 qt 3 ½ cups (⅔ No. 10 can)	3 lb 12 oz OR 7 lb 2 oz	3 qt 3 cups OR 3 qt 3 cups (1 ⅓ No. 10 can)	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 155° F or higher for at least 15 seconds.
Ground nutmeg (optional)		1 tsp		2 tsp	

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6. CCP Hold for hot service at 135° F or higher.
OR

CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours.

Refrigerate until ready to serve.

Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	24 Servings	48 Servings
Apples	2 lb 7 oz	4 lb 14 oz

SERVING:

1 piece provides 1/8 cup fruit.

YIELD:

24 Servings: 24 pieces

48 Servings: 48 pieces

VOLUME:

24 Servings: 2 pans

48 Servings: 4 pans

Edited 2004

Nutrients Per Serving

Calories	112	Saturated Fat	0.84 g	Iron	0.41 mg
Protein	4.48 g	Cholesterol	63 mg	Calcium	82 mg
Carbohydrate	18.33 g	Vitamin A	218 IU	Sodium	171 mg
Total Fat	2.25 g	Vitamin C	0.6 mg	Dietary Fiber	0.8 g