

# Apple Bread Pudding

Meal Components: Fruits

Desserts, B-01C

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Sugar	8 oz	1 cup	1 lb	2 cups	<ol style="list-style-type: none"> <li>In a bowl, whisk sugar, salt, milk and vanilla until blended.</li> </ol>
Salt		1 tsp		2 tsp	
Lowfat 1% milk		1 qt 1 1/2 cups		2 qt 3 cups	
Vanilla		2 Tbsp		1/4 cup	
Frozen whole eggs, thawed	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	<ol style="list-style-type: none"> <li>In a stainless steel bowl, whisk eggs and egg whites until foamy. Add to the milk mixture and whisk until blended.</li> </ol>
OR		OR		OR	
Fresh large eggs		7 each		14 each	
Frozen egg whites	4 oz	1/2 cup	8 oz	1 cup	
OR		OR		OR	

Enriched soft bread cubes	3 oz	3 cups	6 oz	1 qt 2 cups	<b>3.</b> 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.
*Fresh apples, diced apples, peeled	1 lb 14 oz	1 qt 3 1/2 cups	3 lb 12 oz	3 qt 3 cups	
OR	OR	OR	OR	OR	
Canned apples, solid packed, drained	3 lb 9 oz	1 qt 3 1/2 cups (2/3 No. 10 can)	7 lb 2 oz	3 qt 3 cups (1 1/3 No. 10 can)	

Ground nutmeg (optional)		1 tsp		2 tsp	<b>4.</b> Set pan in a larger shallow pan. Pour hot water around the dish to a product depth of 1".  <b>5.</b> 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.  <b>6.</b> 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 4 x 3 (12 pieces). Portion is 1 piece.

**Notes**

\* See Marketing Guide

**Marketing Guide****Food as Purchased for****24 Servings****24 Servings**

Apples

2 lb 7 oz

4 lb 4 oz

**Serving****Yield****Volume**

1 piece provides ? cup fruit

**24 Servings:** 24 pieces

**24 Servings:** 2 pans

**48 Servings:** 48 pieces

**48 Servings:** 4 pans

**Nutrients Per Serving**

Calories	112	Saturated Fat	1 g	Iron	
Protein	4 g	Cholesterol	63 mg	Calcium	82 mg
Carbohydrate	18 g	Vitamin A	218 IU	Sodium	171 mg
Total Fat	2 g	Vitamin C	1 mg	Dietary Fiber	1 g