

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 016 01
CHOCOLATE CHIP BREAD PUDDING

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
218 cal	30 g	6 g	9 g	32 mg	318 mg	106 mg

Ingredient

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

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
 2-1/4 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
 1 qts 2-1/8 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, 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 12 ounces of chocolate chips to each pan.
- 5 Bake 1 hour or until firm in 350 F. oven.
- 6 Cover; CCP: Hold for service at 41 F. or lower.
- 7 Cut 4 by 8.