

COCONUT BREAD PUDDING

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
208 cal	28 g	5 g	8 g	30 mg	331 mg	88 mg

Ingredient

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

Weight

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

Measure

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

Issue

Method

- 1 Lightly spray each pan with non-stick cooking spray. Place 4-1/2 quarts bread in each pan. Pour margarine over bread cubes; toss flaked coconut with bread cubes. Toast in oven until lightly 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 Bake 1 hour or until firm in 350 F. oven.
- 5 Cover; CCP: Hold for service at 41 F. or lower.
- 6 Cut 4 by 8.