

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 022 00
BREAKFAST BREAD PUDDING

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
206 cal	39 g	7 g	3 g	1 mg	300 mg	99 mg

Ingredient

COOKING SPRAY, NONSTICK
 PEACHES, CANNED, QUARTERS, DICED, DRAINED
 BREAD, WHITE, CUBED
 MILK, NONFAT, DRY
 EGG SUBSTITUTE, PASTEURIZED
 WATER, WARM
 SUGAR, BROWN, PACKED
 EXTRACT, VANILLA
 SALT
 CINNAMON, GROUND
 GINGER, GROUND
 CEREAL, GRANOLA, TOASTED OAT MIX, LOW FAT

Weight

2 oz
 8-3/4 lbs
 4-1/8 lbs
 15 oz
 3 lbs
 15-2/3 lbs
 1-3/8 lbs
 1-7/8 oz
 7/8 oz
 1/4 oz
 1/8 oz
 4-5/8 lbs

Measure

1/4 cup 1/3 tbsp
 1 gal
 3 gal 1-1/2 qts
 1 qts 2-1/4 cup
 1 qts 1-1/2 cup
 1 gal 3-1/2 qts
 1 qts 3/8 cup
 1/4 cup 1/3 tbsp
 1 tbsp
 1 tbsp
 1/3 tsp
 1 gal 3/4 qts

Issue

Method

- 1 Lightly spray steam table pans with non-stick cooking spray. Place 1 quart peaches and 3-1/2 quarts bread in each pan. Mix lightly.
- 2 Reconstitute milk; add egg substitute, brown sugar, vanilla, salt, cinnamon, and ginger to milk, blend thoroughly.
- 3 Pour 2-1/2 quarts egg mixture over bread mixture in each pan.
- 4 Evenly distribute 4-3/4 cups granola on top of each pan.
- 5 Using a convection oven, bake 30 minutes at 325 F. or until lightly browned and a knife inserted in center comes out clean on low fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 CCP: Hold for service at 140 F. or higher.
- 7 Cut 4 by 6.