

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 500 00**  
**BREAD PUDDING WITH HARD SAUCE**

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
243 cal	43 g	5 g	6 g	1 mg	206 mg	54 mg

**Ingredient**

**Weight**

**Measure**

**Issue**

BREAD,WHITE,CUBED		3 gal 3 qts	
APPLES,COOKING,FRESH,PARED,CHOPPED	1-2/3 lbs	1 qts 3 cup	2-1/8 lbs
RAISINS	1-7/8 lbs	1 qts 2 cup	
EGG SUBSTITUTE,PASTEURIZED	3-1/3 lbs	1 qts 2 cup	
MILK,NONFAT,DRY	3-5/8 oz	1-1/2 cup	
WATER	3-7/8 lbs	1 qts 3-1/2 cup	
MARGARINE	1 lbs	2 cup	
SUGAR,GRANULATED	3-1/2 lbs	2 qts	
NUTMEG,GROUND	1/2 oz	2 tbsp	
EXTRACT,VANILLA	7/8 oz	2 tbsp	
CINNAMON,GROUND	1/2 oz	2 tbsp	
WATER	8-1/3 oz	1 cup	
SUGAR,GRANULATED	1-3/4 lbs	1 qts	
FLAVORING,RUM	2-3/4 oz	1/4 cup 2-1/3 tbsp	
MARGARINE	4 oz	1/2 cup	
EGG SUBSTITUTE,PASTEURIZED	11-3/4 oz	1-3/8 cup	

**Method**

- 1 Preheat oven to 350 F. Place bread in steam table pans.
- 2 Combine apples and raisins. Divide apples and raisins evenly among pans.
- 3 Reconstitute milk. Combine margarine, egg substitute, sugar, nutmeg, vanilla, cinnamon, and milk. Pour over bread and fruit. Fold lightly. Bake 20 to 30 minutes until set.
- 4 In medium saucepan, heat water, sugar, and extract until sugar is dissolved. Add margarine a little at a time until melted and combined. Temper the eggs with hot mixture, then add eggs. Stir and heat until sauce thickens slightly. Pour sauce over pudding. CCP: Internal temperature must reach 145 F. or higher for 15 seconds. Hold for service at 140 F. or higher.