



Breakfast Bread Pudding

Ingredients

ITEM#	ITEM	AMT
50050	Milk	2 qt
48260	Eggs, liquid	36 oz
68200	Sugar	12 oz
42601	Vanilla Extract	2 tspn
	Leftover Muffins or Crumb Cake	3 lb
56920	Butter, melted	12 oz
44726	Cranberries, dried	8 oz

Method

- Cut bread into cubes and drizzle with melted butter.
- Lay out on sheet pan and bake at 325° until toasted, let cool and mix with cranberries.
- In stainless steel bowl combine eggs, milk, sugar and vanilla and mix well.
- Pour custard over bread and dried cranberries and place into buttered shallow baking dish.
- Bake in water bath at 325° for 40 minutes or until custard is set.
- Serve warm or label, date and refrigerate.