

PUDDINGS



Apple Streusel Rice Pudding



BAY VALLEY
F O O D S

Apple Streusel Rice Pudding

12 Servings

INGREDIENTS:	AMTS:	PROCEDURE:	NUTRITION (Per serving)
Light brown sugar, packed	1 cup	Combine sugar, flour, oats, and cinnamon in bowl.	390 calories
Flour	3/4 cup		4 g protein
Quick cooking (1 minute) rolled oats	1/4 cup	Cut in butter until mixture resembles coarse crumbs.	74 g carbohydrate
Ground cinnamon	1/2 tsp.	Mix pudding and raisins in 2" deep steamtable half pan or 14" x 10" x 2" baking pan.	2 g fiber
Butter or margarine, cut into pieces	4 Tbsp.		10 g fat
Thank You® Brand Rice Pudding	1 1/2 qts.	Arrange apple slices on top of pudding; sprinkle with sugar mixture.	4 g saturated fat
Raisins	1 1/2 cups		10 mg cholesterol
Sliced apples, drained	1 20 oz. can	Bake at 350°F until pudding is hot and topping is browned, 30 to 40 minutes. Serve warm.	240 mg sodium

CHEF'S TIPS:

- Tapioca pudding may be substituted for rice pudding.
- Drained, sliced peaches may be substituted for sliced apples.
- Pudding also may be served chilled. Spoon into small dishes and garnish with whipped topping or whipped cream.
- Optional Procedure: Combine pudding and raisins. Portion into 16 soup cups or custard cups. Top each pudding cup with 1 oz. apple slices and 1 oz. crumb topping. Bake at 350° for 25 minutes.



BAY VALLEY
F O O D S

© BAY VALLEY FOODS
P. O. BOX 19057
GREEN BAY, WI 54307-9057
PHONE: 920-497-8335
www.bayvalleyfoods.com