

PUDDINGS

Triple
Chocolate
Bread Pudding



BAY VALLEY
F O O D S



Triple Chocolate Bread Pudding

24 Servings

INGREDIENTS:

Milk, 2%

Thank You® Brand Chocolate Fudge Pudding

Eggs, large

Vanilla extract

Day-old bread cubes

Mini semisweet chocolate chips

Semisweet chocolate chips,
mini or regular, melted

AMTS:

1 qt., 1 cup

2 1/2 cups

6

1 Tbsp.

12 cups

1 1/2 cups

1/2 cup

PROCEDURE:

Whisk milk, pudding, eggs, and vanilla in large bowl until smooth.

Add bread cubes, mixing well; let soak 5 minutes.

Gently stir in mini chocolate chips.

Pour into greased 2" deep 12" x 20" steamtable pan.

Bake at 350°F until knife inserted in center comes out clean, 35 to 40 minutes. Cool slightly.

Drizzle melted chocolate over warm pudding.

To serve, cut 4" x 6".

NUTRITION (Per serving)

230 calories

5 g protein

31 g carbohydrate

3 g fiber

9 g fat

4 g saturated fat

60 mg cholesterol

160 mg sodium

CHEF'S TIPS:

- Leftover cake or doughnuts cut into cubes may be substituted for half of bread cubes.
- Vanilla or banana pudding may be substituted for chocolate pudding.
- Whole or skim milk may be substituted for 2% milk.
- Garnish with whipped cream or whipped topping.



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