

Cinnamon-Caramel Bread Pudding

Healthy Hispanic Dishes

Serves: 20

Ingredients

20 slices cinnamon-raisin bread
12 large eggs
2 ½ cups whole milk
2 cups chilled whipping cream, divided
1 cup sugar
2 tbl vanilla extract
1 ½ tsp finely grated orange peel
Pinch of salt
2 tbl powdered sugar
Caramel sauce

Directions:

Cut bread into ¾ inch cubes. Place in very large bowl. Whisk eggs, milk, 1 cup cream, sugar, vanilla, orange peel, salt in large bowl until sugar dissolves. Pour egg mixture over bread, toss to coat. Cover with plastic and place heavy object to submerge bread in egg mixture, chill at least 4 hours.

Stir bread mixture, let stand at room temperature 30 minutes.

Preheat oven to 375° F. Butter 16 - ¾ cup custard cups, place bread mixture in cups and place in roasting pan with hot water, enough to come half way up the sides of cup.

Bake pudding until puffed, edges are golden brown and tester inserted into center comes out clean, about 40 minutes.

Using electric mixer, beat remaining cream and powdered sugar, in bowl until peaks form. Serve pudding warm with whipped cream and caramel sauce...ENJOY....



Sysco Menu Item Report

Sysco San Francisco Inc

510 226-3000

Menu Item Name: **Cinnamon-Caramel Bread Pudding**

Serves - 20 for \$99.00

	Plate/Serving	Total	%
Price:	\$4.95	\$99.00	
Cost:	\$1.77	\$35.42	35.78
Profit:	\$3.18	\$63.58	64.22

SUPC	S	Description	Brand	Seq	Qty	Type	Unit Cost	XCost	Mrgn
1972009		BREAD CINN RAISIN SLI	SYS CLS	1	20.00	EA	\$0.50	\$10.08	0.28
2679652		EGG SHELL LG UTIL PK	PACKER	2	12.00	EA	\$0.11	\$1.33	0.04
2441269		MILK HOMOGENIZED	WHLFARM	3	2.50	CP	\$0.02	\$0.05	0.00
4828802		CREAM HEAVY WHIPPING 36% ESL	WHLFARM	4	2.00	CP	\$0.11	\$0.23	0.01
4566055		SUGAR GRANULATED	C&H	5	1.00	CP	\$0.04	\$0.04	0.00
5171285		ORANGE CH FRSH	PACKER	6	1.00	EA	\$23.25	\$23.25	0.66
4564894		SALT GRANULATED PLAIN	SYS CLS	7	0.13	TS	\$0.00	\$0.00	0.00
4306056		SUGAR CONFECTIONER	C&H	8	1.00	TB	\$0.00	\$0.00	0.00
3302171		SAUCE CARAMEL DESIGNER DESSERTLYON M		9	3.00	OZ	\$0.15	\$0.45	0.01