

# BREAD PUDDING WHOLE - ZEA

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**Yield:** 3 pies (24 portions)

**Shelf Life:** 3 days (cooked)

3 -4 hours (uncooked)

**Equipment:** Bus tub, scale, liquid measuring cups, dry measuring cups, stick blender, rubber spatula, sauce pot, oven bags (**for bread pudding**), 10" cake pan, pre-heated convection oven, full size sheet tray, oven thermometer, gloves, zip ties, film wrap

## Ingredients:

**1 pound REAL Butter**  
**9 cups Granulated Sugar**  
**3 qts & 1 cup Milk**  
**1 cup Imitation Vanilla Extract**  
**3/4 cup Pumpkin Spice**  
**7 cups Easy Eggs**  
**2 cups Golden Raisins**  
**3 pounds (5 cups) [Prepped Sweet Potatoes](#)**  
**3 pounds Plain Croutons**  
**3 cups Pecan Pieces**

## Mixing Procedure:

1. Add butter, sugar, and 1 quart of milk into sauce pot. **Simmer until the sugar has completely dissolved and the butter has fully melted.** Pour into bus tub.
2. Add the remaining 2 quarts and 1 cup of milk, imitation vanilla extract, pumpkin spice, and easy egg to the mixture in the bus tub.
3. Using a **stick blend, blend until all ingredients are completely blended together and there are no visible clumps of pumpkin spice.**
4. Using gloved hands, mix in the croutons. Once thoroughly mixed, cover and allow to rest for **3 - 4 hours refrigerated in walk-in cooler.**
5. At 3 hours, remove the bus tub from the cooler, and evenly spread the prepped sweet potatoes and raisin over top the mixture.
6. With gloved hands, **gently fold** the sweet potatoes and raisins into the mixture.

**NOTE: Gently folding the mixture prevents the sweet potatoes from being broke down too much and allows for the desired visible pieces of sweet potatoes.**

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## Cooking Procedure:

- 1. Pre-heat convection oven to 275°.**
- Line cake pans with oven bags for Breaded Pudding. Ensure that the oven bag is completely centered into the cake pans.
- Evenly split the mixture between the 3 lined cake pans, and place the cake pans on full sized sheet trays.

**NOTE: Gently shake and lightly tap cake pans to settle and level the mixture in the pans. DO NOT pound cake pans to level.**

- 4. Sprinkle** 1 cup of pecans **evenly "coast to coast"** over each pudding, then **lightly press** the pecans into each pudding.
- Bake in a pre-heated 275° oven for **1 hour 45 minutes. Set a timer.**
- 6. Cool at room temperature for 2 hours before removing the Bread Pudding from pans. Leave in oven bag.**
- Using the oven bag, tightly wrap the bread pudding and seal with a zip tie.

**NOTE: Never store bread pudding unwrapped. MUST BE fully cooled to room temperature before refrigerating.**

8. Store refrigerated.
9. Label, Date, and Rotate.
- 10.** Once fully cooled, cut into 8 equal wedges.

**C:** Light beige center with dark brown crust: Visible pecans on top; Visible golden raisins suspended in center; No white patches

**T:** Modeling clay; 8 cut

**F/A:** Nutty, cinnamon aroma; Sweet pumpkin spice flavor

**HR:** Refrigerated in plastic oven bag airtight tupperware container on line; Refrigerated and completely wrapped in cooler

**SL:** 3 days