

BREAD PUDDING MINI'S

07/20/2018

Yield: 151 each

Shelf Life: 3 days (cooked)
24 hours (uncooked)

Equipment: Mixing bowl, whisk, scale, liquid measuring cups, dry measuring cups, sheet tray, mini cups, potato masher preheated convection oven, oven thermometer, 1 1/2 inch pastry brush

Ingredients

6 & 2/3 cups Easy Eggs
3 qts & 1 cup Milk
9 cups Granulated Sugar
3/4 cup Imitation Vanilla Extract
2 cups Golden Raisins
3/4 cup Pumpkin Spice
5 cups [Prepped Sweet Potatoes](#)
1 pound REAL Melted Butter
3 pounds Plain Croutons
1 1/2 cups Pecan Pieces
1 1/2 cups [Bread Pudding Sauce](#)

Mixing Procedure

1. Whip Easy Eggs in a large mixing bowl. Add the milk, sugar, raisins, vanilla, and pumpkin spice.
2. In a separate container, whip the melted butter into the prepped sweet potatoes. Add the sweet potatoes to the milk mixture.
3. Mix in the croutons, ensuring raisins are evenly distributed throughout.
4. Allow to rest overnight.

NOTE: For the best results, mix no later than 4:00 PM, and cook after 8:00 AM the next day. Raw Bread Pudding MUST NOT rest for more than 24 hours before being cooked.

****CONTINUED ON NEXT PAGE****

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Cooking Procedure

1. Pre-heat oven to 350°.
2. Thoroughly stir the Bread Pudding mixture with a **potato masher**, then scoop **two # 30 scoops** into each mini cup. **DO NOT USE A STICK BLENDER TO MIX!**
NOTE: When scooping the mixture into the mini cups, make sure there are no white spots of unsoaked croutons.
3. Sprinkle 1/2 tsp of pecans evenly over each pudding, then lightly press the pecans into each pudding.
4. Transfer the bread pudding cups to a sheet tray, and bake in a pre-heated 350° convection oven for **15 minutes. Set a timer.**
5. Once the timer sounds, remove the bread pudding cups from the oven, and brush **1/2 tsp** of bread pudding sauce over each cup. This is equivalent to 1 brush of sauce.
NOTE: This must be done while the bread pudding is still hot!
6. Allow the bread pudding cups to cool at room temperature.
7. Once the bread pudding cups have cooled, transfer to a plastic hotel pan with a lid to be stored at room temperature.
NOTE: The bread pudding cups must be stored at room temperature!
8. Label, Date, and Rotate.

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: Plastic Hotel pan with lid; Room Temperature

SL: 3 days