

Recipe Name: Apple Bread Pudding

Recipe Category: Dessert

Portion Size: ½ cup **Yields:** 50 servings (2 (20 X 12 X 2") pans

Ingredients	Notes:
1 gallon nonfat milk	Washed, pared, cored, and thinly sliced
1 cup margarine	
3 cups sugar	
16 eggs	
1/4 cup vanilla extract	
1 teaspoon nutmeg	
¼ cup margarine	
1 gallon plus 2 cups bread cubes, lightly toasted	
3 cups raisins	(optional)
2 quarts fresh apples	Washed, trimmed, peeled, and diced
2 teaspoons cinnamon	
1 quart whipped topping	

Directions:

Steps:	Directions:	Critical Control Point /Quality Assurance
1	Preheat the oven to 350 degrees F (175 degrees C).	
2	Scald milk. Add margarine and stir until melted. Beat eggs. Gradually add to hot mixture, stirring constantly.	
3	Spray pans with nonstick cooking spray. Spread half of the bread cubes on the bottom of each pan. Sprinkle with raisins, apples and cinnamon.	
4	Carefully pour milk mixture over each pan.	
5	Bake for 40 minutes in the preheated oven. Serve warm or chilled. Before serving garnish with whipped topping.	Cook until internal temperature reaches 165°F for 15 seconds.

Time Temperature Sensitive food. Food safety Standards: Do not mix old product with new. Store leftovers in a tightly sealed, labeled and dated container. Use leftover within 72 hours if stored in refrigerator. Do not freeze. Cold holding at 41°F or colder or using time alone (less than four hours).

Texture Modified Diets:

Soft & Bite Size: (aka Bite size) **Food particle size ½ inch (~width of standard fork)** Food must be moist. Cut apples with a knife to a ½" particle size prior to mixing and cooking. Omit raisins. Moisten with milk as needed.

Chopped: **Food particle size ¼ inch (~ ½ width of standard fork)** Food must be moist. Chop apples with a knife to 1/4" particle size prior to mixing and cooking. Omit raisins. Moisten with milk as needed.

Minced and Moist:(aka Minced/Mechanical Soft/Ground) **Food particle size 1/8 inch (fits through prongs of standard fork)** Food must be moist. Use a food processor to grind apples particles into 1/8 inch prior to mixing and cooking. Omit raisins. Moisten with milk as needed.

Pureed: Smooth and cohesive. Use a food processor to puree to a smooth consistency. May puree whole apple tart together. Foods are processed by grinding and then pureeing them. May add milk. Do not add to much liquid. Puree should still hold its shape. Must not be firm or sticky. Puree foods while still hot. Appearance should be smooth like pudding. Omit raisins. Moisten with milk as needed.

Therapeutic Modified Diets:

Lowfat: No changes

Diabetic/No added Sugar/No Conc. Sweets/Calorie Controlled: No changes.

Bland/Anti Reflux: Serve ½ cup plain apple.

Liberal House Renal: Serve ½ cup plain apple.

No Added Salt: No changes

2 Gram Sodium: Serve ½ cup plain apple.

Gluten Free: Use gluten free bread. Prepare foods separately to prevent cross contamination.

Allergy Alerts: When an "X" is present, this indicates the allergen is present. Always read all food labels to ensure allergens are not present.

Wheat	Milk	Eggs	Fish Shellfish	Soy	Peanuts/Nuts	Other
X	X	X				

Key: SF= Salt Free D= Diet or Sugarfree LF = Lowfat FF = Fat Free GF = Gluten Free