STANDARDIZED RECIPE CARD

RECIPE NAME: Raisin Bread Pudding			RECIPE #
NUMBER OF POI	RTIONS_8		HOTEL USE RECORD REF #S
INGREDIENTS	AMOUNT	UNIT	PREPARATION
			1.) Preheat oven to 350°. Grease 3 quart casserole dish. Melt butter over low heat.
Light White Bread	1	loaf	2.) Crumble bread into a bowl. Add milk and mix thoroughly until well blended.
2% Milk	2 1/2	cup tablespoon	3.) Add melted margarine, sugar substitute, cinnamon, and vanilla.
Margarine, melted	4	ubicspoon	
Sugar substitute	1 1/4	cup	4.) Add egg substitute and mix.
Cinnamon	1	teaspoon	5.) Add and raisins, mix thoroughly and pour into baking dish.
Vanilla extract	2	tablespoon	6.) Bake for 45 minutes on the middle rack of the oven.
Liquid egg substitute	3⁄4	cup	7.) Allow to cool on wire rack and serve in the baking dish.
Raisins	3⁄4	cup	