## STANDARDIZED RECIPE CARD

STANDARDIZED RECIFE CARD			
RECIPE NAME: Bread Pudding			RECIPE #
NUMBER OF PORTIONS_10			HOTEL USE RECORD REF #S
<b>INGREDIENTS</b>	<b>AMOUNT</b>	UNIT	PREPARATION
			1.) Preheat oven to 375°. Grease 13x9x2-inch glass baking dish. Melt butter over low heat.
French Bread, crust trimmed	1.5	pound	2.) Crumble bread into a bowl. Add milk and mix thoroughly until well blended.
Whole milk	8	cup	3.) Add sugar, salt, and vanilla.
Vanilla extract	1	tablespoon	
Sugar	2 1/2	cup	4.) Beat eggs lightly, add and mix.
Salt	1/2	teaspoon	5.) Add melted butter, mix thoroughly and pour into baking dish.
Butter	1/4	cup	6.) Bake for 1 ½ hour on the middle rack of the oven.
Medium Egg	4	each	7.) Allow to cool on wire rack and serve in the baking dish.