

BREAD PUDDING

COOKING INSTRUCTIONS

The bread pudding is RAW. It must be kept frozen until ready to bake.

- Remove clear dome, keep the bread pudding in the foil pan.
 - Bake in preheated 350° oven for 1 hour, or until done. When done, the center will no longer be wet and should spring back when pressed.
 - Allow to cool slightly before serving.
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But Wait...Where's the Sauce?!?!

Try our **Crème Anglaise** recipe on top of the Dark Chocolate Bread Pudding.

Try our **Maple Butter Rum Sauce** on top of the Cinnamon Raisin Bread Pudding.

These recipes can be found on our website

