



# Pacific Northwest Pear Breakfast Bread Pudding

24 Servings

Portion: 1/24 of a full-size pan

Meal Component Crediting K-8, 9-12: 2 oz eq grain and ¼ cup fruit

Ingredients	Weight	Measure
Milk, low fat		2 quarts
Eggs, whole		8 each
Sugar, brown sugar, light, packed		1¼ cup
Vanilla extract		1 Tbsp
Salt		½ tsp
Pear juice, reserved, extra light syrup		1 cup
Bread, whole grain rich, sandwich, diced (1 oz eq per slice)		48 slices
Pears, Pacific Northwest, canned, sliced, extra light syrup, drained, syrup reserved*		1 no. 10 can
Cinnamon		½ tsp
Granola, whole grain, prepared	14 oz	

\*1 #10 can pears diced, packed in juice or light syrup provides about 9 1/2 cups (66 oz) drained pears. We recommend using only U.S. grown and canned pears for the best flavor, quality, texture and yield.

## Method

1. Preheat the oven to 350°F. Spray 12 by 20 by 2-inch pan with pan release and set aside.

2. In a large bowl, whisk together the milk, eggs, brown sugar, vanilla, salt and pear juice. Add the diced bread and mix well until moistened with the custard. Note: Freeze bread overnight, then slightly thaw for easier slicing.

3. Pour into the prepared pan and arrange the pear slices on top; sprinkle with cinnamon. Bake 25 minutes, remove from oven, sprinkle

with the granola and bake another 10 to 15 minutes or until a knife inserted in the center comes out clean.

**CCP: Bake to a minimum internal temperature of 165°F.**

4. Let sit 5 minutes before cutting 4 X 6 into 24 even portions. Hold hot until service.

**CCP: Hold and serve at 135°F or higher.**

## Nutrients Per Serving

Calories	385
Protein	12.05 g
Carbohydrate	69.73 g
Total Fat	7.08 g
Saturated Fat	1.34 g
Cholesterol	66.07 mg
Vitamin A	171.04 IU
Vitamin C	1.32 mg
Iron	2.19 mg
Calcium	201.66 mg



**Pacific Northwest  
Canned Pears**

Always ripe. Always ready.

Sodium	473.75 mg
Dietary Fiber	7.01 g
Vitamin C	2% DV
Calcium	18% DV
Potassium	7% DV
Iron	11% DV