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## TO SERVE CADETS - RECIPES

### Bread Pudding

**Yield:** Makes approximately 40-50 portions

**Ingredients:**

20 eggs  
3 cups sugar  
1 tsp salt  
5 quarts milk or reconstituted dried milk  
¼ cup vanilla  
2 tsp nutmeg  
2 tsp cinnamon  
1 – 2 lbs slightly stale bread  
½ lb raisins (optional)  
½ lb chopped pecans or walnuts (optional)  
Pam spray

Use a large mixing bowl. Crack eggs into the bowl and beat slightly, using a whisk or a mixer. Add the sugar, milk, vanilla, nutmeg and cinnamon and mix until blended.

Cut the bread into cubes and place in an aluminum hotel pan which has been generously sprayed with Pam. The bread should not fill the pan more than two thirds full.

Pour the liquid mixture into the pan with the bread. Sprinkle the pan with the raisins and nuts, if using. Gently press the bread into the liquid and let the pan sit for an hour to allow the bread to soften.

Put a lid on the pan (which has been sprayed with Pam and bake in a 325 degree oven for at least an hour until a knife inserted in the custard comes out clean.

Serve warm or cold with caramel sauce and whipped cream.

This is a great way to use up the ends of bread that no one wants to eat. This dessert usually comes out at encampment at about the halfway mark after we have acquired sufficient leftover bread.

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