



**BREAD PUDDING**

PRODUCT NAME / DESCRIPTION	AMOUNT	MEASURE	COST
1 PIECE SQUARE BREAD PUDDING	5	OZ	
1 SCOOP VANILLA ICE CREAM, USE BLUE HANDLE SCOOP	3	OZ	
SALTED CARAMEL SAUCE	0.5	OZ	

**PROCEDURE:**

- 1 WARM BREAD PUDDING IN A 400F OVEN FOR 3-4 MINUTES, UNTIL HOT
- 2 PLATE IN A SMALL METAL SKILLET
- 3 TOP HOT BREAD PUDDING WITH CARAMEL SAUCE
- 4 TOP THE CARAMEL SAUCE WITH A SCOOP OF VANILLA ICE CREAM