

# Cafeteria Case Recipes

## Developed With K12 Needs In Mind!



## Holiday Bread Pudding

**Servings:** 100 | **Serving Size:** 1 Piece  
(about 2" x 3 3/4" square)

**Meal Contribution:** 2 GRN & 1/2c FRT

### Featured Components

- Zee Zees Mixzees® Cafeteria Case (#624809)

### Ingredients

16 lb 10 oz	Day-Old Whole Wheat Bread, Sliced Into 1 Inch Cubes
3 1/4 gallon	Milk, Low-Fat
4 dozen	Eggs, Large, Whole
2c	Maple Syrup
3/4c	Vanilla Extract
1c	Cinnamon, Ground
8 lb 5 oz	Zee Zees Mixzees® Cafeteria Case (#624809)
Optional	Vanilla Sauce (see page 2)

### Cooking Instructions

- 1) Pre-heat oven to 350°F.
- 2) In a large mixing bowl, whisk milk, eggs, vanilla and cinnamon.
- 3) Add Mixzees® and cubed bread. Mix thoroughly.
- 4) Chill and cover for a minimum of 4 hours or overnight at 41°F or below.
- 5) In 4 steamtable pans (12" x 20" x 4") that have been sprayed with non-stick cooking spray, spread mixture evenly.
- 6) Cover pans with foil and bake for 350°F for 30 minutes covered. Remove the foil and bake for an additional 15 minutes or until golden in color.
- 7) Immediately after removing pans from the oven, drizzle maple syrup evenly over the hot pudding mixture.
- 8) For service, cut each pan into 5x5 portions and serve. **Optional:** Add vanilla sauce.

*Details, including allergens and special diet needs, can differ based on the ingredients and preparation methods used.  
Please refer to your state agency guidance which may have additional requirements.*

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## Holiday Bread Pudding Vanilla Sauce

Servings: 100 | Serving Size: 1 tsp  
Meal Contribution: n/a

### Ingredients

3.3 oz	Sugar, Granulated
1.1 oz	Cornstarch
2 3/4c	Milk, Low-Fat
1c	Water
1 tsp	Vanilla Extract
1/4 tsp	Kosher Salt

### Cooking Instructions

- 1) While the bread pudding is baking in the oven, create an optional vanilla sauce. Whisk together sugar, cornstarch, milk, water and salt in a saucepan until smooth.
- 2) Cook over medium heat, whisking constantly until it coats the back of the spoon.
- 3) Remove from heat and stir in vanilla.
- 4) Once the bread pudding is baked, top with maple syrup and pour 1/2 cup of vanilla sauce over each pan (2 cups total). Enjoy!

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