



Top Banana Bread Pudding

Ingredients	Weights	Measures
Dried Bread, cubed	4 lb 8 oz	
Raisins	3 lb 12 oz	3 qt
Eggs, large		6 doz
Sugar	3 lb 8 oz	2 qt
Chiquita Banana Puree	7 b 4 oz	1, #10 can
Milk		2 gallons
		1 qt
Lemon Juice		1 ½ c
Powdered Sugar		as needed

Yield: 96 Servings

Method

Grease 4, 12x18 inch baking pans. Scale 1 lb, 2 oz bread and 15 oz raisins into each; toss. Beat eggs; beat in sugar, then puree, milk and juice. Pour equally over bread and raisins (about 4 qt each pan). Press bread down to saturate. Bake in 375 degree oven about 45 minutes until puffed, set and browned. Cool. Dust with sugar. Cut 4x6. Serve room temperature or chilled with milk or cream.

