



Sugar Free Bread Pudding

1 pack American Quality Foods Instant Egg Custard Mix
9 cups Lowfat Milk
2 loaves French Bread (16 oz. Each) cut into 1-inch cubes
6 apples Chopped (optional)
2 cups Walnuts chopped (optional)
4 tsp. Ground Cinnamon (divided)

- Preheat oven to 350°F. Toss bread cubes with apples and walnuts. Place into a lightly greased hotel pan (12x20").
- Pour milk into mixer bowl with paddle attachment.
- Add dry pudding and 2 tsp. of the cinnamon.
- Mix custard for 6 minutes until fully incorporated.
- Pour custard over bread mixture; sprinkle with remaining 2 teaspoons cinnamon.
- Bake 45 min. or until hot and bubble. Let stand 10 min. before serving.
- Serves 24.

Variations:

- ✓ Can be made without apples or nuts.
Top with AQF whipped topping mix just before serving.