

Navy Bean Bread Pudding



FOODSERVICE

SERVING SIZE: 15

Ingredients

- 7 1/2 cups [Navy Bean Sweet Bread](#)
- 1 7/8 pints Milk
- 3 each Eggs
- 1 cup Sugar
- 1 1/4 liquid tablespoons Vanilla
- 3 3/4 tablespoons Semi Sweet Chocolate Chips
- 1/3 teaspoon Cinnamon
- 1/3 teaspoon Cocoa Powder
- As Needed Butter

In This Recipe



Navy Beans in Brine

Preparation

1. Preheat oven to 375*
2. In a large bowl, tear Navy Bean Sweet Bread into 1" chunks. Then add Milk and let set for 10 minutes.
3. In a separate bowl, combine Eggs, Sugar, Vanilla, Semi-Sweet Chocolate Chips, Cinnamon, and Cocoa Powder.
4. Fold egg mixture into the bread mixture.
5. Grease with Pan Spray (or butter) a 9" x 11" cake pan.
6. Pour mixture into pan and bake for 1 hour.

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