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## Apple Pie à la Mode Shake



**Start to Finish:** 10 min  
**Active Time:** 10 min

### Ingredients

Milk, whole  
Ice cream, vanilla  
Apple pie filling

### 1 Serving

3 Tbsp  
½ cup  
½ cup

### 10 Servings

2 ¼ cup  
4 ½ cups  
4 ½ cups

### Method of Preparation

1. Blend all ingredients in a blender or food processor until smooth.

### Nutrition Facts per 1 cup serving

Calories	Protein	Carbohydrates	Fat
298 kcal	4 g	52 g	9 g

### ✦ Helpful Hints

- \* Garnish with a dash of cinnamon or whipped cream
- \* Use fortified milk to add more nutrition
- \* Use cherry pie filling for a cherry pie a la mode shake

## Breakfast Bread Pudding



**Start to Finish:** 45 min  
**Active Time:** 15 min

### Ingredients

Bread, cubed  
Evaporated milk  
Eggs, beaten  
Margarine, melted  
Sugar  
Cinnamon  
Nutmeg  
Cloves, powdered

### 1 Serving

1 slice  
 $\frac{1}{3}$  cup  
1 each  
2  $\frac{1}{2}$  tsp  
2  $\frac{1}{2}$  tsp  
Dash  
Dash  
Dash

### 10 Servings

10 slices  
1 quart  
5 each  
 $\frac{1}{2}$  cup  
 $\frac{1}{2}$  cup  
1 tsp  
1 tsp  
1 tsp

### Method of Preparation

1. Preheat oven to 350°F. Cut bread into cubes, about 1 inch. Place bread in a greased baking dish.
2. Combine evaporated milk, eggs, melted margarine, sugar and spices in a bowl-and mix until well-combined. Pour mixture over bread and stir to moisten bread thoroughly.
3. Bake for 30 minutes, until a knife inserted in the center comes out clean. Serve hot or cold.

### Nutrition Facts per $\frac{1}{2}$ cup serving

Calories	Protein	Carbohydrates	Fat
370 kcal	12 g	34 g	21 g

### ✧ Helpful Hints

- \* Garnish with honey, melted jam or cinnamon if served hot; or if served cold, garnish with whipped topping, powdered sugar or cinnamon
- \* Bread pudding can be made with day-old bread, croissants, whole wheat bread, or sweet rolls
- \* The size portion depends on the type of bread used and the size and density of the slice. To measure accurately divide the finished recipe into 10 equal portions
- \* 1 slice cubed sandwich bread makes a scant  $\frac{1}{2}$  cup dry,  $\frac{1}{3}$  cup soaked
- \* A dash is also a pinch, less than  $\frac{1}{8}$  tsp, or to taste