



SEA SALTED CHOCOLATE DONUKIE BREAD PUDDING

Specialty dessert item

Yield: 2 5 oz portions



INGREDIENTS

- 2 Unit **RICH'S** READY TO FINISH YEAST RAISED DONUT JUMBO RING (#03853)
- 2 Unit **RICH'S** SEA SALTED CHOCOLATE CHIP FUDGE FILLED COOKIE DOUGH 3OZ (#16225)
- 1 oz **RICH'S** On Top® Chocolate Whipped Topping, 6 16-Oz Bags (#16462)
- 3 oz **RICH'S** CULINARY SOLUTIONS SWEET EGGSPEDITES™ LIQUID (#14008)

DIRECTIONS

- 1 Thaw out Rich's Jumbo Ring donuts and cut into 1" sized pieces.
- 2 Add the donut pieces into a metal bowl with Rich's Sweet Eggspedites®.
- 3 Combine the bread pudding base and donuts into batter by hand or with mixer.
- 4 Thaw out Rich's Sea Salt Chocolate Chip Cookie Dough.
- 5 Wrap the batter around the cookie dough until fully covered, shape into a ball.
- 6 Place stuffed bread pudding into 5 oz. muffin tin pans.
- 7 Bake in convection oven for approximately 22-25 minutes at 325°F.
- 8 Serve on a plate. Decorate with Chocolate On Top®.

CHEF NOTES

Sweet Eggspedites® is intended for further cooking, batter must reach 165°F for food safety and quality.