

Vanilla Crispy Bread Puddin' Bites

Our delicious Bread Puddin', bite- sized, with a satisfying and portable jacket of crisp. Deep fry them to create a snack or dessert soft and luscious inside, a perfect crunch on the outside. Dip in cinnamon sugar for fabulous.

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Ingredients

Ingredients: Milk, Sugar, French Bread [bleached enriched wheat flour, water, salt, cane sugar, yeast, vegetable sunflower oil], Eggs, Dried Whole Eggs [whole eggs, sodium silico aluminate], Modified Tapioca Starch, Natural Flavor [caramel], Natural Madagascar Vanilla, Cinnamon, Carrageenan, Salt, Nutmeq.

Contains: Egg, Milk, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Defrosting/Handling Tips

Cooking Instructions:

Deep Fryer - Set Fryer To 350°F.

Cooking From a Frozen State - In Basket, Place Cubes of Crispy Bread Pudding In Hot Oil For 3 Minutes Until Golden Brown. Cool 30 Seconds Before Rolling In Cinnamon Sugar

Cooking From a Refrigerated State - In Basket, Place Cubes of Crispy Bread Pudding In Hot Oil For 2 Minutes Until Golden Brown. Cool 30 Seconds Before Rolling In Cinnamon Sugar.

Turbo Chef 500° - Cook from Frozen. Spray tray & top of product with Oil before heating

Time	Тор	Bottom	Microwave
1 min 45 sec	100%	100%	100%

Cinnamon Sugar Recipe (1 Cup Granulated Sugar To 3 Tsp. Ground Cinnamon).



Nutrition Facts			
Servings Per Container 121			
Serving Size	(13g/0.46oz)		
Amount per serving			
Calories	25		
	% Daily Value		
Total Fat 0g	0%		
Saturated Fat 0g	0%		
Trans Fat 0g			
Cholesterol 5mg	2%		
Sodium 15mg	1%		
Total Carbohydrates 5g	2%		
Dietary Fiber 0g	0%		
Total Sugars 4g			
Includes 3g Added Sugars	6%		
Protein 1g			
Vitamin D 0mcg	0%		
Calcium 10mg	0%		
Iron 0mg	0%		
Potassium 14mg	0%		

Shelf Life

Frozen: 18 months

Refrigerated: (non-fried product): 4 days (covered)

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