

PUMPKIN SPICE BREAD



Product: Kellogg's Two Scoops Raisin Bran® Cereal

Pack Size: 6 x 1.32 kg

Order Code: 70149 (000 64100 00926 4)

Preparation Time: 30 min

Cooking Method: Bake

Serving Utensil: Tongs

Serving Suggestions: Serve with butter for breakfast or as a dessert/snack item.

Yield: 42 servings

Portion: 1 slice/½" thick (76 g/2.7 oz)

Ingredients:

Nutrition Facts	
Calories	190 Kcal
PRO	5 g
Chol	30 mg
Total Fat	4 g
Sat Fat	0.5 g
Trans Fat	0 g
CHO	35 g
Dietary Fibre	2 g
Total Sugars	18 g
Sodium	350 mg
Potassium	100 mg
Calcium	40 mg
Iron	2.25 mg
Vit A	0.01 mg
Vit C	0.43 mg

Steps	Ingredients	42 servings	
		Metric	Imperial
1	All-Purpose Flour	765 g	1 lb 11 oz
1	White Sugar	630 g	1 lb 6 oz
1	Baking Soda	33 g	1 oz
1	Baking Powder	8 ml	1 1/2 tsp
1	Table Salt	8 ml	1 ½ tsp
1	Pumpkin Spice	30 ml	2 Tbsp
2	Kellogg's Two Scoops Raisin Bran® Cereal	250 g	9 oz
2	2% Milk	250 ml	1 cup
2	Liquid Eggs or Large Eggs	300 ml or 6 eggs	1 cup + ¼ cup or 6 eggs
2	Canola Oil	125 ml	½ cup
3	Solid Pack Pumpkin, canned	750 ml	3 cups



PUMPKIN SPICE BREAD

Preparation Steps:

Wash hands before, during, and after preparation. Clean and sanitize surfaces and equipment.

1. Preheat convection oven to 165°C/325°F. In a medium sized bowl, stir together All-Purpose, White Sugar, Baking Soda, Baking Powder, Salt, and Pumpkin Spice. Set aside for later step.
2. In the stand/floor mixing bowl, add the **Kellogg's Two Scoops Raisin Bran® Cereal** and Milk. Let it sit for ~3 minutes until the cereal softens. Then, add the Eggs and Canola Oil; beat well.
3. Stir in the Pumpkin and mix thoroughly. Finally, add the flour mixture, stirring just until everything is combined.
4. Grease and line 3 lb loaf pans (11 ½" x 5 ½" x 2 1/2") with cooking spray for 21 servings. Pour batter into 2 loaf pans and spread evenly.
5. Bake in oven for about 55-65 minutes or until the cake tester inserted into the center comes out clean. Allow the loaf to cool in pan for about 5 minutes and transfer to a cooling rack to completely cool. Cut each 3 lb loaf pan into 21-1/2-inch slices.

NOTE: Cool and hold product covered at room temperature; avoid storage longer than 2 days or in high humidity and warm environments as it may promote mold growth.

CCP-Maintain <40F/4C.

In keeping with good allergy practices, we remind you to be aware of allergens and to check labels on any packaged goods used. This recipe has been created with the suggestion of using Kellogg's® cereal products. Results with other products may vary.