



PREP | STORE | CARE



Bread Pudding

STORE: When receiving this product please refrigerate or freeze immediately. Your Bread Pudding can be stored in the refrigerator for up to 5 days and in the freezer for up to 3 months.

PREP: We suggest eating your bread pudding chilled. If you would like to heat it, place a completely defrosted container into the microwave and heat for 2-4 minutes, checking halfway through.

QUESTIONS?



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ABOUT OUR PARTNER - SCHULZIES

Founded by a chef obsessed with bread pudding, this artisan California producer, which starred on “Shark Tank” has won the hearts of everyone from the editors of Every Day with Rachael Ray magazine to “Ace of Cakes” host Pastry Chef Duff Goldman. The secret? Outstanding, unexpected ingredients, a variety of delish combinations and a new way to enjoy the custard-soaked-bread treat—chilled!

Worlds beyond the classic vanilla-flavored custard mixed with crusty bread, Schulzies bread puddings are more like ice cream brownies—only in a mouthwatering array of flavors ranging from blueberry to s’mores. Made from the finest, freshest ingredients at San Francisco’s farmer’s market and packaged in biodegradable materials, this rich and creamy dessert, which is served chilled, will redefine your idea of how great bread pudding can be.

For Chef Sarah Schulz, her company Shulzie’s Bread Pudding was born out of necessity. Though obsessed with bread pudding, she was never able to find it served just right. Her quest for something so special, unique, and good you could taste the emotion that went into it led her into the kitchen—and the marketplace—with storefronts serving exceptional bread puddings in Los Angeles and San Francisco.