

GELATIN WITH WHIPPED TOPPING

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Gelatin, Any Flavor	1 package + 8 ounces
Water, Boiling, Municipal	1 gallon + 2 quarts
Water, Municipal, Cold	1 gallon + 2 quarts
Whipped Topping, Tube, Frozen, #1322	1 quart + 3 cups

DIRECTIONS

- ANY OF THE GELATIN FLAVORS CAN BE USED FOR THIS RECIPE WITHOUT AFFECTING NUTRITIONAL ANALYSIS. REVIEW INSTRUCTIONS AND INGREDIENTS ON THE GELATIN PACKAGE OR CASE. IF THE INSTRUCTIONS OR AMOUNT OF INGREDIENTS ARE DIFFERENT FROM THE ONES IN THIS RECIPE, FOLLOW THOSE DIRECTIONS.
- If making individual servings of gelatin, place the needed amount of 4 ounce bowls on sheet pans.
- Open the package of gelatin and pour it into a large bowl.
- Bring the water to a boil. Add the boiling water to the gelatin and stir until gelatin is completely dissolved.
- Add the cold water to the gelatin mixture and stir.
- Pour the gelatin mixture into ½ cup serving dishes.
Place the gelatin into the refrigerator until the gelatin congeals.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Alternate instructions: Pour the liquid gelatin mixture into large steamtable pans and place them into the refrigerator to congeal. Then portion in ½ cup servings.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Garnish gelatin with 1 tablespoon of whipped topping on each individual serving.
Portion ½ cup per serving. Gelatin does not provide any meal components.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers . Refrigerate at 41 degrees F or lower.

MISCELLANEOUS NOTES

Any flavor of gelatin may be used.

NUTRIENTS PER SERVING

Calories	89	Dietary Fiber	0.00 g	Sodium	62.54 mg	Sat. Fat	1.12 g
Carbohydrates	19.38 g	Protein	1.07 g	Total Fat	1.12 g	Trans Fat	0.00 g