

# 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, Cherry Flavored, #2303	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**

- 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