

VANILLA PUDDING

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook

| INGREDIENT | MEASURE (FOR 100 SERVINGS) |
|---|----------------------------|
| Pudding, Vanilla, RTS, Fat Free, #10 Can, #2310 | 4 #10 cans |
| Whipped Topping, Tube, Frozen, #1322 | 1 tube , , 16 ounces |
| Cherries, Maraschino, Red, Halves, #2401 | 1 1/4 cups |

DIRECTIONS

1. Refrigerate the unopened cans of pudding overnight.
 CCP: Chill at 41 degrees F or below.
2. Portion ½ cup of pudding with a #8 scoop in individual serving dishes, or pour the pudding into serving line pans.
3. Top each serving with 1 tablespoon of whipped topping and a maraschino cherry half. Cover and refrigerate the Vanilla Pudding until ready for service.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
4. Portion ½ cup pudding per serving. The Vanilla Pudding 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.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|---------|---------------|--------|-----------|-----------|-----------|--------|
| Calories | 136 | Dietary Fiber | 0.05 g | Sodium | 208.00 mg | Sat. Fat | 1.14 g |
| Carbohydrates | 26.61 g | Protein | 0.02 g | Total Fat | 4.12 g | Trans Fat | 0.00 g |