

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