

TART LEMON SQUARE

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 70 **SIZE OF PORTION:** 1 square**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 70 SERVINGS)
Pudding, Vanilla, RTS, Fat Free, #10 Can, #2310	1 #10 can
Lemon Juice, Canned/Bottled, #2247	1 quart
Food Coloring, Yellow, Pint, #2015	3/4 teaspoon
Whipped Topping, Tube, Frozen, #1322	2 tubes , (16 ounces each)
Cookies, Vanilla Wafers, Bulk, #2301	1 pound + 12 ounces

DIRECTIONS

1. Refrigerate the cans of pudding in the refrigerator overnight.
CCP: Hold at 41 degrees F or lower.
2. Open the cans of vanilla pudding and place pudding in a large bowl.
Gradually stir the lemon juice and food coloring into the vanilla pudding until they are thoroughly blended.
3. Fold in whipped topping until it is thoroughly blended.
4. In the bottom of a square portion container, place 3 vanilla wafers.
5. Portion ½ cup of the mixture with a #8 scoop into the portion container on top of the vanilla wafers.
6. Cover the Tart Lemon Squares and chill them until they are set.
7. Portion one portion container for serving. Tart Lemon Squares do not contribute any components.

NUTRIENTS PER SERVING

Calories	137	Dietary Fiber	0.06 g	Sodium	123.00 mg	Sat. Fat	3.98 g
Carbohydrates	21.42 g	Protein	0.42 g	Total Fat	6.17 g	Trans Fat	0.00 g