

# 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**

- Refrigerate the cans of pudding in the refrigerator overnight.  
CCP: Hold at 41 degrees F or lower.
- 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.
- Fold in whipped topping until it is thoroughly blended.
- In the bottom of a square portion container, place 3 vanilla wafers.
- Portion ½ cup of the mixture with a #8 scoop into the portion container on top of the vanilla wafers.
- Cover the Tart Lemon Squares and chill them until they are set.
- 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