

CREAMSICLE DESSERT

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 60 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 60 SERVINGS)
Pudding, Vanilla, RTS, Fat Free, #10 Can, #2310	1 #10 can
Juice, Orange, Frozen, 4-ounce carton, #1517	15 cartons , , 4 ounces each
Whipped Topping, Tube, Frozen, #1322	2 tubes , , 16 ounces each
Whipped Topping, Tube, Frozen, #1322	1 tube , , 16 ounce

DIRECTIONS

- Chill the cans of pudding in the refrigerator overnight.
CCP: Hold at 41 degrees F or below.
- Open the cans of vanilla pudding and place the pudding in a large bowl. Gradually stir the orange juice into the vanilla pudding until thoroughly blended.
- Gently fold in 2 tubes of whipped topping (32 ounces).
- Portion with #8 scoop into individual portion containers.
- Top each serving of Creamsickle Dessert with 1 tablespoon of whipped topping.
- Cover and chill until set.
CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service
- Portion ½ cup per serving. Creamsickle Dessert 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.

NUTRIENTS PER SERVING

Calories	135	Dietary Fiber	0.00 g	Sodium	87.00 mg	Sat. Fat	5.67 g
Carbohydrates	19.51 g	Protein	0.00 g	Total Fat	6.91 g	Trans Fat	0.00 g