

**SOUTHERN MUD**

WHOLE GRAINS

**MEAL COMPONENT CONTRIBUTION:**

1 oz. eq. whole grain based dessert

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 square**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Crackers, Graham, WGR, 3 Count Package, #2128	3 pounds + 8 ounces
Pudding, Chocolate, RTS, Fat Free, #10 Can, #2309	2 #10 cans
Whipped Topping, Tube, Frozen, #1322	2 pounds
Margarine, Bulk, #1319	8 ounces
Sugar, Confectioners, #2025	4 pounds
Cocoa, Dry, Powdered, Unsweet, #2004	2/3 cups
Milk, Reduced Fat, 2% Milkfat, Bulk	1 pounds + 6 ounces
Flavoring, Vanilla, Imitation, #2010	2 teaspoons + 1 teaspoons

**DIRECTIONS**

- Cover bottom of full-size steamtable pan with 1 layer of whole graham crackers.
- Mix chocolate pudding and whipped topping together.
- Spread layer of prepared pudding and whipped topping over crackers.
- Repeat layers of crackers and mixture.
- Top third layer with graham crackers.
- Chill overnight.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.

## 7. ICING INSTRUCTIONS:

- Melt margarine.
- In a separate bowl, mix confectioners sugar and cocoa.
- Pour margarine into dry cocoa mixture. Mix well.
- Add milk and vanilla to cocoa mixture. Mix until smooth.

- Spread chocolate icing over chilled dessert pan.
- Cut each pan 10 x 5 for 50 servings per pan and portion one square per serving. Cover and refrigerate.
- Serve 1 square for 1 oz. eq. whole grain based dessert.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

**PRODUCTION NOTES**

Use USDA Foods products when available.

100 servings: 2 full-size steamtable pans.

**NUTRIENTS PER SERVING**

Calories	237	Dietary Fiber	1.19 g	Sodium	172.25 mg	Sat. Fat	3.58 g
Carbohydrates	44.45 g	Protein	2.07 g	Total Fat	6.16 g	Trans Fat	0.00 g