

SOUTHERN MUD



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

½ 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, #2026	4 pounds
Cocoa, Dry, Powdered, Unsweet, #2004	2/3 cup
Milk, Reduced Fat, 2% Milkfat, Bulk	2 1/2 cups
Flavoring, Vanilla, Imitation, #2010	1 tablespoon + 1 teaspoon

DIRECTIONS

- Cover the bottom of full-size steamtable pan with 1 layer of whole graham crackers. For 50 servings use 1 pan. For 100 servings use 2 pans.
- Mix the chocolate pudding and whipped topping together.
- Spread a layer of the prepared pudding and whipped topping over the graham crackers.
- Repeat the layers of the crackers and the pudding mixture.
- Top the third layer with graham crackers.
- Chill the Southern Mud overnight.

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

7. ICING INSTRUCTIONS:

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

- Spread the chocolate icing over the chilled dessert pans.
- Cut each pan 10 x 5 for 50 servings per pan. Cover the pans and refrigerate until ready for service.
- Serve 1 square per portion. Each portion provides ½ 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.

NUTRIENTS PER SERVING

Calories	244	Dietary Fiber	0.91 g	Sodium	184.00 mg	Sat. Fat	3.12 g
Carbohydrates	45.13 g	Protein	1.76 g	Total Fat	7.57 g	Trans Fat	0.00 g