

BROWNIES

WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

¼ oz. eq. whole grain based dessert

NUMBER OF PORTIONS: 60 **SIZE OF PORTION:** 1 piece**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 60 SERVINGS)
Chocolate Chips, Imitation, #2003	1/2 cup(s)
Oil, Vegetable, #2507	1 1/2 cup(s)
Water, Municipal, Mississippi	1 quart(s)
Mix, Brownie, WGR #2020	1 bag(s)

DIRECTIONS

1. REVIEW INSTRUCTIONS AND INGREDIENTS ON BROWNIE PACKAGE. FOLLOW DIRECTIONS ON PACKAGE IF THEY ARE DIFFERENT FROM THE ONES IN THIS RECIPE.
2. Combine all ingredients in a mixing bowl. Blend for 3 minutes on low speed.
3. Spread batter evenly in greased and floured (18" x 26") sheet pan.
4. To bake:
Conventional oven - 375 degrees F for about 22 minutes or until internal temperature is about 200 degrees.
5. Cut pan 6 x 10 (60 servings per pan). Keep covered when possible.
6. Portion one piece per serving. Each portion provides ¼ oz. eq. whole grain based dessert.

NUTRIENTS PER SERVING

Calories	203	Dietary Fiber	2.35 g	Sodium	185.85 mg	Sat. Fat	0.80 g
Carbohydrates	32.27 g	Protein	2.33 g	Total Fat	6.25 g	Trans Fat	0.00 g

GRAHAM CRACKERS



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain

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

INGREDIENT	MEASURE (FOR 1 SERVINGS)
Crackers, Graham, WGR, 3 Count Package, #2128	1 package(s)

DIRECTIONS

1. Place graham cracker packets on serving line.
2. Portion 1 package for serving of 1 oz. eq. whole grain for breakfast only.
If served at lunch, 1 package of graham crackers will credit 1 oz. eq. whole grain based dessert.

NUTRIENTS PER SERVING

Calories	90	Dietary Fiber	1.00 g	Sodium	95.00 mg	Sat. Fat	0.50 g
Carbohydrates	16.00 g	Protein	1.00 g	Total Fat	2.50 g	Trans Fat	0.00 g

FRUIT CRISP**MEAL COMPONENT CONTRIBUTION:**

½ oz. eq. whole grain based dessert, ½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 serving**RECIPE HACCP PROCESS:** #2 - Same day service

WHOLE GRAINS : FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Apples, Canned, Water Pack, Sliced, #10 Can, #2401	4 #10 can(s)
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)
Sugar, Brown, #2024	4 pound(s)
Cinnamon, Ground, #2704	2 teaspoon(s) + 2/3 teaspoon(s)
Lemon Juice, Canned/Bottled, #2247	1/3 cup(s)
Water, Municipal, Mississippi	2 cup(s)
Cereal, Oatmeal, Quick, WGR, #2123	1 quart(s) + 3/4 cup(s)
Sugar, Brown, #2024	2 pound(s)
Salt, Table, #2219	2 teaspoon(s)
Flour, All Purpose, Enriched, #2011	1 quart(s) + 2 cup(s)
Margarine, Bulk, #1319	2 pound(s) + 8 ounce(s)

DIRECTIONS

1. Drain liquid from apples and place 1 can of apples in each of four pans (12" x 20" x 2½") sprayed with pan release spray. Reserve liquid from apples to replace water in recipe.
2. Blend sugar and cinnamon. Mix in lemon juice and water and liquid from fruit to equal to the water amount and distribute evenly over apples.
3. For topping, combine oatmeal with remaining ingredients and mix until crumbly.
4. Cover fruit with topping (about 3½ cups of topping per pan).
5. Bake at 400 degrees F for 20 minutes or until apples are tender.
6. Cut 5 x 5 for 25 servings per pan.
7. Portion 1 slice per serving. Each portion provides ½ cup fruit and ½ oz. eq. whole grain.

PRODUCTION NOTES

Use USDA Foods products when available.

Cherries or peaches may be substituted for the apples. If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	273	Dietary Fiber	1.84 g	Sodium	156.60 mg	Sat. Fat	4.15 g
Carbohydrates	45.51 g	Protein	2.47 g	Total Fat	9.50 g	Trans Fat	0.00 g

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 pound(s) + 8 ounce(s)
Pudding, Chocolate, RTS, Fat Free, #10 Can, #2309	2 #10 can(s)
Whipped Topping, Tube, Frozen, #1322	2 pound(s)
Margarine, Bulk, #1319	8 ounce(s)
Sugar, Confectioners, #2025	4 pound(s)
Cocoa, Dry, Powdered, Unsweet, #2004	2/3 cup(s)
Milk, Reduced Fat, 2% Milkfat, Bulk	1 pound(s) + 6 ounce(s)
Flavoring, Vanilla, Imitation, #2010	1 tablespoon(s) + 1 teaspoon(s)

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

ICE CREAM VARIETY

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 90 **SIZE OF PORTION:** 1-3 ounce container

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 90 SERVINGS)
Ice Cream, Low Fat, Vanilla Cup	30 ice cream carton
Ice Cream, Low Fat, Chocolate Cup	30 ice cream carton
Ice Cream, Low Fat, Strawberry Cup	30 ice cream carton

DIRECTIONS

1. Serve a variety of flavors of ice cream.

CCP: Keep ice cream frozen.

NUTRIENTS PER SERVING

Calories	67	Dietary Fiber	0.00 g	Sodium	45.00 mg	Sat. Fat	0.50 g
Carbohydrates	11.67 g	Protein	2.00 g	Total Fat	1.00 g	Trans Fat	0.00 g

CHOCOLATE CHIP COOKIE

**MEAL COMPONENT CONTRIBUTION:**

½ oz. eq. enriched grain based dessert

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 cookie**RECIPE HACCP PROCESS:** #2 - Same day service

ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Cookie Dough, Chocolate Chip, Enriched, #1400	100 cookie(s)

DIRECTIONS

1. Heat oven to recommended temperature on package instructions.
2. Place 35 pieces of frozen cookie dough, 5 x 7, on a 18" x 26" x 1" lined sheet (bun) pan.
3. Bake according to package instructions.
4. Portion 1 cookie per serving. Each portion provides ½ oz. eq. enriched grain based dessert.

NUTRIENTS PER SERVING

Calories	120	Dietary Fiber	0.00 g	Sodium	95.00 mg	Sat. Fat	3.00 g
Carbohydrates	16.00 g	Protein	1.00 g	Total Fat	6.00 g	Trans Fat	0.00 g

OATMEAL RAISIN COOKIE

MEAL COMPONENT CONTRIBUTION: $\frac{1}{2}$ oz. eq. enriched grain based dessert**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 cookie**RECIPE HACCP PROCESS:** #2 - Same day service

ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Cookie Dough, Oatmeal Raisin, Enriched, #1402	100 cookie(s)

DIRECTIONS

1. Heat oven to recommended temperature on package instructions.
2. Place 35 pieces of frozen cookie dough, 5 x 7, on a 18" x 26" x 1" lined sheet pan.
3. Bake according to package instructions.
4. Portion 1 cookie per serving. Each portion provides $\frac{1}{2}$ oz. eq. enriched grain based dessert.

NUTRIENTS PER SERVING

Calories	120	Dietary Fiber	1.00 g	Sodium	110.00 mg	Sat. Fat	2.00 g
Carbohydrates	16.00 g	Protein	1.00 g	Total Fat	4.00 g	Trans Fat	0.00 g

SUGAR COOKIE

ENRICHED GRAIN

MEAL COMPONENT CONTRIBUTION: $\frac{1}{2}$ oz. eq. enriched grain based dessert**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** 1 cookie**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Cookie Dough, Sugar, Enriched, #1404	100 cookie(s)

DIRECTIONS

1. Heat oven to recommended temperature on package instructions.
2. Place 35 pieces of frozen cookie dough, 5 x 7, on a 18" x 26" x 1" lined sheet (bun) pan.
3. Bake according to package instructions.
4. Portion 1 cookie per serving. Each portion provides $\frac{1}{2}$ oz. eq. enriched grain based dessert.

NUTRIENTS PER SERVING

Calories	120	Dietary Fiber	0.00 g	Sodium	100.00 mg	Sat. Fat	2.00 g
Carbohydrates	17.00 g	Protein	1.00 g	Total Fat	5.00 g	Trans Fat	0.00 g

POMPEII FRUIT BARS

WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION: $\frac{3}{4}$ oz. eq. whole grain based dessert**NUMBER OF PORTIONS:** 120 **SIZE OF PORTION:** 1 bar**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 120 SERVINGS)
Margarine, Bulk, #1319	2 pound(s)
Sugar, Brown, #2024	2 pound(s) + 12 ounce(s)
Flour, Whole Grain Rich, Blend #2013	2 pound(s)
Cereal, Oatmeal, Quick, WGR, #2123	1 pound(s) + 8 ounce(s)
Baking Soda, #2001	2 tablespoon(s) + 2 teaspoon(s)
Pineapple, Canned, Tidbits in Juice, #2415	9 cup(s) + $\frac{3}{4}$ cup(s)
Pan Release Spray, Vegetable Oil, #2514	5 gram(s)
Water, Municipal, Mississippi	1 quart(s)
Sugar, Granulated, #2027	1 pound(s) + 8 ounce(s)
Sugar, Confectioners, #2025	$\frac{1}{2}$ cup(s)

DIRECTIONS

1. Cream together margarine and brown sugar on medium speed for 10 minutes.
2. Combine flour, oats, and baking soda, then add to creamed mixture. Mix on low speed until crumbly. Spray pan release spray on a sheet pan. Spread approximately 4 pounds of mixture on each pan. Pat down by hand to an even layer.
For 120 servings, use 2 sheet pans.
3. Combine pineapple, water, and granulated sugar.
Cook in a stockpot until mixture is thick and most of liquid has evaporated, then cool.
4. Spread approximately $1\frac{1}{2}$ quarts of filling evenly over oatmeal mixture in each sheet pan. Evenly distribute remainder of oatmeal mixture over the filling on each sheet pan.
5. To bake:
Conventional oven: 350 degrees F, for 45 minutes. Convection oven: 325 degrees F, for 35 minutes.
Product should be golden brown when cooking is complete.
6. Cool before cutting. The flavor improves and cutting is easier when product is made one day in advance. If prepared day before, cover tightly and place in storage.
Before cutting sift powdered sugar on top of fruit bars. Cut 6 x 10 for 60 bars per pan.
7. Portion one bar per serving. Each portion provides $\frac{3}{4}$ oz. eq. whole grain based dessert.
Cover, label, and date any leftovers.

PRODUCTION NOTES

Use USDA Foods products when available.

NUTRIENTS PER SERVING

Calories	178	Dietary Fiber	1.26 g	Sodium	146.81 mg	Sat. Fat	2.77 g
Carbohydrates	28.61 g	Protein	1.80 g	Total Fat	6.35 g	Trans Fat	0.00 g

GELATIN WITH WHIPPED TOPPING

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Gelatin, Cherry Flavored, #2303	4 pound(s) + 8 ounce(s)
Water, Boiling, Municipal	1 gallon(s) + 2 quart(s)
Water, Municipal, Cold	1 gallon(s) + 2 quart(s)
Whipped Topping, Tube, Frozen, #1322	1 quart(s) + 3 cup(s)

DIRECTIONS

1. REVIEW INSTRUCTIONS AND INGREDIENTS ON GELATIN PACKAGE. FOLLOW DIRECTIONS ON PACKAGE IF THEY ARE DIFFERENT FROM THE ONES IN THIS RECIPE.
Bring water to a boil. Remove from heat. Add gelatin and stir until dissolved.
2. Add cold water and stir.
3. Place ½ cup individual portion containers onto sheet pan.
4. Pour gelatin mixture into ½ cup serving dishes.
Place in refrigerator until gelatin congeals.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
5. Garnish gelatin with 1 tablespoon of whipped topping on each individual serving.
Portion ½ cup per serving. Gelatin 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 .

PRODUCTION NOTES

Alternate method: Pour liquid gelatin mixture into large steamtable pans and place in refrigerator to congeal. Then portion ½ cup servings.

MISCELLANEOUS NOTES

Any flavor of gelatin may be used.

NUTRIENTS PER SERVING

Calories	89	Dietary Fiber	0.00 g	Sodium	62.54 mg	Sat. Fat	1.12 g
Carbohydrates	19.38 g	Protein	1.07 g	Total Fat	1.12 g	Trans Fat	0.00 g

GELATIN WITHOUT WHIPPED TOPPING

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Gelatin, Cherry Flavored, #2303	4 pound(s) + 8 ounce(s)
Water, Boiling, Municipal	1 gallon(s) + 2 quart(s)
Water, Municipal, Cold	1 gallon(s) + 2 quart(s)

DIRECTIONS

1. REVIEW INSTRUCTIONS AND INGREDIENTS ON GELATIN PACKAGE. FOLLOW DIRECTIONS ON PACKAGE IF THEY ARE DIFFERENT FROM THE ONES IN THIS RECIPE.
Bring water to a boil. Remove from heat. Add gelatin and stir until dissolved.
2. Add cold water and stir.
3. Place ½ cup individual portion containers onto a sheet pan.
4. Pour gelatin mixture into ½ cup serving dishes.
Place in refrigerator until gelatin congeals.
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
5. Portion ½ cup per serving.
Gelatin 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 .

PRODUCTION NOTES

Pour gelatin mixture into large steamtable pans and place in refrigerator to congeal. Then portion in ½ cup servings.

MISCELLANEOUS NOTES

Any flavor gelatin may be used.

NUTRIENTS PER SERVING

Calories	75	Dietary Fiber	0.00 g	Sodium	62.54 mg	Sat. Fat	0.00 g
Carbohydrates	18.26 g	Protein	1.07 g	Total Fat	0.00 g	Trans Fat	0.00 g

STRAWBERRY GELATIN (PC CUP)

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 gelatin cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Gelatin Cups, Strawberry, PC, #2313	100 container(s)

DIRECTIONS

1. Gelatin cups may be refrigerated for service or served at room temperature.
The gelatin cups do not provide any meal components.
2. Portion 1 gelatin cup per serving.

SERVING NOTES

A variety of gelatins may be served.

NUTRIENTS PER SERVING

Calories	70	Dietary Fiber	0.00 g	Sodium	60.00 mg	Sat. Fat	0.00 g
Carbohydrates	18.00 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g

ASSORTED PUDDING CUPS

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 pudding cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pudding, Chocolate, Low Fat, Individual, #2311	50 container(s)
Pudding, Vanilla, Low Fat, Individual, #2312	50 container(s)

DIRECTIONS

1. Pudding cups may be refrigerated for service or served at room temperature.
The pudding cups do not provide any components.
2. Portion 1 pudding cup per serving.

NUTRIENTS PER SERVING

Calories	85	Dietary Fiber	0.00 g	Sodium	140.00 mg	Sat. Fat	0.00 g
Carbohydrates	19.00 g	Protein	1.50 g	Total Fat	0.00 g	Trans Fat	0.00 g

BANANA PUDDING



FRUITS

MEAL COMPONENT CONTRIBUTION:

1/8 cup fruit

NUMBER OF PORTIONS: 150 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 150 SERVINGS)
Pudding, Vanilla, RTS, Fat Free, #10 Can, #2310	4 #10 can(s)
Bananas, Raw, Regular, Green Tips, #4203	17 pound(s) + 4 ounce(s)
Whipped Topping, Tube, Frozen, #1322	1 pound(s) + 8 ounce(s)
Cookies, Vanilla Wafers, Bulk, #2301	2 pound(s) + 8 ounce(s)
Cherries, Maraschino, Red, Halves, #2401	1 pound(s) + 12 ounce(s)

DIRECTIONS

1. Chill cans of vanilla pudding overnight in refrigerator. Open cans and place in large bowl.
2. Wash, peel, and slice bananas. Fold bananas into pudding.
3. With a #8 scoop, portion the pudding into bowls or individual serving containers.
4. Garnish each ½ cup portion with whipped topping, 2 vanilla wafers, and a cherry (optional).

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

5. Portion ½ cup per serving. Each portion provides 1/8 cup fruit.

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.

NUTRIENTS PER SERVING

Calories	171	Dietary Fiber	1.44 g	Sodium	166.53 mg	Sat. Fat	1.55 g
Carbohydrates	36.62 g	Protein	2.40 g	Total Fat	2.14 g	Trans Fat	0.00 g

CHOCOLATE PUDDING

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pudding, Chocolate, RTS, Fat Free, #10 Can, #2309	4 #10 can(s)
Whipped Topping, Tube, Frozen, #1322	1 quart(s) + 2 cup(s)

DIRECTIONS

1. Refrigerate unopened cans of pudding overnight.
2. Portion #8 scoop (½ cup) pudding in individual serving dishes or pour into serving line pans.
3. Top each serving with a tablespoon of whipped topping. Cover and refrigerate until ready for service.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
4. Portion ½ cup pudding per serving. The pudding 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	111	Dietary Fiber	0.50 g	Sodium	158.76 mg	Sat. Fat	0.96 g
Carbohydrates	23.78 g	Protein	1.99 g	Total Fat	0.96 g	Trans Fat	0.00 g

CREAMSICLE DESSERT

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Whipped Topping, Tube, Frozen, #1322	5 quart(s)
Pudding, Vanilla, RTS, Fat Free, #10 Can, #2310	5 pound(s)
Juice, Orange, #1517	12 carton(s)
Whipped Topping, Tube, Frozen, #1322	1 quart(s) + 2 cup(s)

DIRECTIONS

1. Measure whipped topping. Set aside for Step 3.
2. Open cans of vanilla pudding and place in large bowl. Gradually stir orange juice into vanilla pudding until thoroughly blended.
3. Fold in whipped topping from Step 1.
4. Portion into 4 ounce (½ cup) individual portion containers.
5. Top each serving with a tablespoon of whipped topping.
6. Cover and chill until set.

Portion ½ cup per serving. Creamsicle 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.

PRODUCTION NOTES

Use USDA Foods products when available.

NUTRIENTS PER SERVING

Calories	157	Dietary Fiber	0.00 g	Sodium	67.34 mg	Sat. Fat	8.32 g
Carbohydrates	20.78 g	Protein	0.71 g	Total Fat	8.32 g	Trans Fat	0.00 g

PEANUT BUTTER PARFAIT

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Cheese, Cream, (Lite Neufchatel), #1302	50 ounce(s)
Sugar, Confectioners, #2025	9 cup(s) + 1/2 cup(s)
Peanut Butter, Smooth Style, #2252	6 1/4 cup(s)
Milk, Lowfat, Unflavored, 1% Milk Fat	6 1/4 1/2 pint
Whipped Topping, Tube, Frozen, #1322	3 quart(s) + 2 cup(s)

DIRECTIONS

1. In large mixer bowl, mix together softened cream cheese and confectioners sugar until smooth.
2. Blend in peanut butter and milk. Mix until smooth.
Fold in whipped topping.
3. Spoon into ½ cup containers. Cover and refrigerate until ready for service.
Portion ½ cup per serving. Peanut Butter Parfait does not contribute 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.

PRODUCTION NOTES

Use USDA Foods products when available.

NUTRIENTS PER SERVING

Calories	209	Dietary Fiber	0.97 g	Sodium	135.84 mg	Sat. Fat	6.00 g
Carbohydrates	18.50 g	Protein	5.56 g	Total Fat	13.52 g	Trans Fat	0.00 g

VANILLA PUDDING

MEAL COMPONENT CONTRIBUTION:

None

NUMBER OF PORTIONS: 98 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 98 SERVINGS)
Pudding, Vanilla, RTS, Fat Free, #10 Can, #2310	4 #10 can(s)
Whipped Topping, Tube, Frozen, #1322	14 ounce(s)
Cherries, Maraschino, Red, Halves, #2401	18 ounce(s)

DIRECTIONS

1. Refrigerate unopened cans of pudding overnight.
2. Portion with a #8 scoop (½ cup) pudding in individual serving dishes or pour into serving line pans.
3. Top each serving with 1 tablespoon of whipped topping and a ½ cherry. Cover and refrigerate until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

4. Portion ½ cup pudding per serving. The pudding 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	128	Dietary Fiber	0.08 g	Sodium	192.53 mg	Sat. Fat	1.01 g
Carbohydrates	27.43 g	Protein	2.06 g	Total Fat	1.02 g	Trans Fat	0.00 g