

# Pumpkin Pudding

Vegetable

Desserts

B-07

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk	4 oz	1 1/3 cups	8 oz	2 2/3 cups	1. In a mixing bowl, use the paddle attachment on low speed to combine dry milk and water for 30 seconds.
Water		1 1/2 cups		3 cups	
Canned pumpkin	3 lb 4 oz	1 qt 1 3/4 cups	6 lb 8 oz	2 qt 3 1/2 cups	2. Add pumpkin, eggs, sugar, salt, and cinnamon. Mix at low speed for 3 minutes, until combined.
Fresh large eggs OR		3 each		6 each	
Frozen whole eggs, thawed	6 oz	3/4 cup	12 oz	1 1/2 cups	
Sugar	8 oz	1 cup	1 lb	2 cups	
Salt		3/4 tsp		1 1/2 tsp	
Ground cinnamon		1 Tbsp		2 Tbsp	
					3. Pour 2 qt 1 cup (5 lb 2 oz) of pudding into each lightly greased half-steamtable pan (10" x 12" x 2 1/2").
					4. To Bake: Conventional Oven: 350 degrees F, 35 to 40 minutes Convection Oven: 325 degrees F, 30 to 35 minutes Bake until a knife inserted in the center comes out clean.  CCP Heat to 155 degrees F or higher for at least 15 seconds.
					5. CCP Hold for hot service at 140 degrees F or higher.  OR Refrigerate until ready to serve.

SERVING:	YIELD:	VOLUME:
1/4 cup (No. 16 scoop) provides 1/4 cup of vegetable	<b>25 Servings:</b> 4 lb 11 oz	<b>25 Servings:</b>
	<b>50 Servings:</b> 9 lb 6 oz	<b>50 Servings:</b>

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## Nutrients Per Serving

<b>Calories</b>	83	<b>Saturated Fat</b>	.3 g	<b>Iron</b>	1.0 mg
<b>Protein</b>	3 g	<b>Cholesterol</b>	30 mg	<b>Calcium</b>	78 mg
<b>Carbohydrate</b>	16 g	<b>Vitamin A</b>	1346 RE/13157 IU	<b>Sodium</b>	107 mg
<b>Total Fat</b>	.9 g	<b>Vitamin C</b>	3 mg	<b>Dietary Fiber</b>	2 g