

# Vanilla Pudding

Desserts

B-08

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lowfat milk		1 qt 1 cup		2 qt 2 cups	1. In a pot, bring milk, sugar, and salt to a simmer over very low heat, stirring occasionally.
Sugar	6 oz	3/4 cup	12 oz	1 1/2 cups	
Salt		1/4 tsp		1/2 tsp	2. In a bowl, beat eggs until just combined.
Fresh large eggs OR		2 each		4 each	
Frozen whole eggs, thawed	4 oz	1/2 cup	8 oz	1 cup	
Cornstarch		1/2 cup	4 oz	1 cup	3. Dissolve cornstarch in water. Add to eggs and whisk to combine.
Cold water		1/2 cup		1 cup	4. When milk has reached a simmer, slowly add egg mixture, whisking constantly until pudding returns to a simmer, about 7 minutes.
					CCP Heat to 155 degrees F or higher for at least 15 seconds.
Vanilla		2 Tbsp		1/4 cup	5. Remove pudding from heat and stir in vanilla.
					6. Transfer pudding to a bowl and continue to stir until pudding begins to cool. Refrigerate until ready to serve.

SERVING:	YIELD:	VOLUME:
1/4 cup (No. 16 scoop)	<b>25 Servings:</b> 3 lb 6 oz	<b>25 Servings:</b> 1 qt 2 1/2 cups
	<b>50 Servings:</b> 6 lb 12 oz	<b>50 Servings:</b> 2 qt 1 cup

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## Nutrients Per Serving

<b>Calories</b>	65	<b>Saturated Fat</b>	.5 g	<b>Iron</b>	.1 mg
<b>Protein</b>	2 g	<b>Cholesterol</b>	21 mg	<b>Calcium</b>	63 mg
<b>Carbohydrate</b>	11 g	<b>Vitamin A</b>	37 RE/129 IU	<b>Sodium</b>	54 mg
<b>Total Fat</b>	1.0 g	<b>Vitamin C</b>	0 mg	<b>Dietary Fiber</b>	0 g

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