

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 018 00

VANILLA CREAM PUDDING

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
154 cal	25 g	3 g	5 g	58 mg	193 mg	58 mg

Ingredient

MILK,NONFAT,DRY
 WATER,WARM
 SUGAR,GRANULATED
 SALT
 CORNSTARCH
 SUGAR,GRANULATED
 WATER
 EGGS,WHOLE,FROZEN
 BUTTER
 EXTRACT,VANILLA

Weight

13-3/4 oz
 15-2/3 lbs
 2 lbs
 1 oz
 1-1/8 lbs
 2 lbs
 5-1/4 lbs
 2-3/8 lbs
 1 lbs
 2-3/4 oz

Measure

1 qts 1-3/4 cup
 1 gal 3-1/2 qts
 1 qts 1/2 cup
 1 tbsp
 1 qts
 1 qts 1/2 cup
 2 qts 2 cup
 1 qts 1/2 cup
 2 cup
 1/4 cup 2-1/3 tbsp

Issue

Method

- 1 Reconstitute milk. Add sugar and salt. Heat to just below boiling. DO NOT BOIL.
- 2 Combine cornstarch, sugar, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes or until thickened.
- 3 Stir 1 quart of hot mixture into eggs. Slowly pour egg mixture into remaining hot milk mixture; heat to boiling, stirring constantly. Cook about 2 minutes longer. Remove from heat.
- 4 Add butter or margarine and vanilla; stir until well blended.
- 5 Pour 1 gallon of pudding into each pan. Cover surface of pudding with waxed paper.
- 6 Refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

Notes

- 1 Pudding will curdle if boiled or subjected to prolonged intense heat.