

DESSERTS (SAUCES AND TOPPINGS) No.K 002 00
WHIPPED TOPPING (DEHYDRATED)

Yield 100

Portion 3 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
29 cal	3 g	0 g	2 g	0 mg	8 mg	7 mg

Ingredient

WATER,COLD
 WHIPPED TOPPING MIX,NONDAIRY,DRY
 MILK,NONFAT,DRY
 EXTRACT,VANILLA

Weight

2 lbs
 1 lbs
 1-5/8 oz
 7/8 oz

Measure

3-3/4 cup
 1 gal 1-5/8 qts
 1/2 cup 2-2/3 tbsp
 2 tbsp

Issue

Method

- 1 Place cold water in mixer bowl; add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl.
- 2 Whip at high speed 5 to 10 minutes or until stiff peaks form. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

Notes

- 1 When topping is used for icing cakes, fold 2 cups sifted powdered sugar into whipped topping.