

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 04**  
**BUTTERSCOTCH CREAM PUDDING (INSTANT)**

**Yield** 100

**Portion** 1/2 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
136 cal	32 g	2 g	0 g	1 mg	485 mg	79 mg

**Ingredient**

MILK,NONFAT,DRY

WATER,COLD

DESSERT POWDER,PUDDING,INSTANT,BUTTERSCOTCH

**Weight**

1-1/3 lbs

23 lbs

6-7/8 lbs

**Measure**

2 qts 3/4 cup

2 gal 3 qts

**Issue**

**Method**

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add butterscotch dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape sides and bottom of bowl; whip at medium speed 2 minutes or until smooth.
- 3 Pour 4-1/2 quarts pudding into each pan. Cover surface of pudding with waxed paper.
- 4 Refrigerate at least 1 hour or until ready to serve. Pudding may be garnished with well-drained fruit or whipped topping. CCP: Hold for service at 41 F. or lower.