

Pumpkin Pudding

Vegetable

Desserts

B-07

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk	4 oz	1 ⅓ cups	8 oz	2 ⅔ cups	<ol style="list-style-type: none"> Combine dry milk and water in a mixing bowl. Mix with paddle attachment for 30 seconds on low speed. Add pumpkin, eggs, sugar, salt, and cinnamon. Mix for 3 minutes on low speed until combined. Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray, pour 5 lb 2 oz (2 qt 1 cup) pudding. For 25 servings, use 1 pan. For 50 servings, use 2 pans. Bake until knife inserted in the center comes out clean: <ul style="list-style-type: none"> Conventional oven: 350° F for 35-40 minutes Convection oven: 325° F for 30-35 minutes CCP: Heat to 160° F or higher. CCP: Hold for hot service at 140° F or warmer. <ul style="list-style-type: none"> OR CCP: Refrigerate within 2 hours. Hold at 40° F or colder. <p>Refrigerate until ready to serve.</p> <p>Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.</p>
Water		1 ½ cups		3 cups	
Canned pumpkin	3 lb 4 oz	1 qt 1 ¼ cups	6 lb 8 oz	2 qt 3 ½ cups	
Frozen whole eggs, thawed	6 oz	¾ cup	12 oz	1 ½ cups	
OR		OR		OR	
Fresh large eggs		4 each		7 each	
Sugar	8 oz	1 cup	1 lb	2 cups	
Salt		¾ tsp		1 ½ tsp	
Ground cinnamon		1 Tbsp		2 Tbsp	

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SERVING:	YIELD:	VOLUME:
1 piece provides ¼ cup of vegetable.	25 Servings: 4 lb 11 oz	25 Servings: 2 quarts 1 cup (uncooked pudding) 1 pan
	50 Servings: 9 lb 6 oz	50 Servings: 1 gallon 2 cups (uncooked pudding) 2 pans
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Nutrients Per Serving					
Calories	82	Saturated Fat	0.32 g	Iron	1.04 mg
Protein	3.15 g	Cholesterol	30 mg	Calcium	79 mg
Carbohydrate	16.49 g	Vitamin A	1314 IU	Sodium	106 mg
Total Fat	0.89 g	Vitamin C	2.9 mg	Dietary Fiber	1.9 g