

Vanilla Pudding

Desserts

B-08

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Lowfat 1% milk		1 qt 1 cup		2 qt 2 cups	<ol style="list-style-type: none"> In a pot, bring milk, sugar, and salt to a simmer over very low heat, stirring occasionally. In a bowl, beat eggs until just combined. Dissolve cornstarch in cold water. Add to eggs and whisk to combine. When milk has reached a simmer, slowly add egg mixture, whisking constantly until pudding returns to a simmer, about 7 minutes. CCP: Heat to 160° F or higher. Remove pudding from heat and stir in vanilla. Transfer pudding into pan (9" x 13" x 2") For 25 servings, use 1 pan. For 50 servings, use 2 pans. Continue to stir until pudding begins to cool. CCP: Refrigerate within 2 hours. Hold at 40° F or colder. Refrigerate until ready to serve. Portion with No. 16 scoop (¼ cup).
Sugar	6 oz	¾ cup	12 oz	1 ½ cups	
Salt		¼ tsp		½ tsp	
Frozen whole eggs, thawed	4 oz	½ cup	8 oz	1 cup	
OR Fresh large eggs		OR 3 each		OR 5 each	
Cornstarch	2 oz	½ cup	4 oz	1 cup	
Water, cold		½ cup		1 cup	
Vanilla		2 Tbsp		¼ cup	

SERVING:	YIELD:	VOLUME:
¼ cup (No. 16 scoop).	25 Servings: 3 lb 13 oz	25 Servings: 1 quart 2 ¼ cups
	50 Servings: 7 lb 10 oz	50 Servings: 3 quarts ½ cup
	Tested 2004	

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Nutrients Per Serving

Calories	65	Saturated Fat	0.46 g	Iron	0.11 mg
Protein	2.18 g	Cholesterol	21 mg	Calcium	63 mg
Carbohydrate	11.38 g	Vitamin A	129 IU	Sodium	54 mg
Total Fat	0.97 g	Vitamin C	0.5 mg	Dietary Fiber	0 g