

DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 01
BANANA CREAM PUDDING (INSTANT)

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
134 cal	32 g	2 g	0 g	1 mg	403 mg	63 mg

Ingredient

MILK,NONFAT,DRY
 WATER,COLD
 DESSERT POWDER,PUDDING,INSTANT,VANILLA
 BANANA,FRESH,SLICED

Weight

1 lbs
 18-1/4 lbs
 5-1/2 lbs
 6 lbs

Measure

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

Issue

9-1/4 lbs

Method

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add 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 3-2/3 quarts pudding into each pan. Fold 1-1/2 quarts of banana 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.

Notes

- 1 To prevent discoloration, slice bananas just before adding to pudding.