

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 02**  
**COCONUT 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>
178 cal	36 g	2 g	3 g	1 mg	525 mg	78 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA  
 COCONUT,PREPARED,SWEETENED FLAKES

**Weight**

1-1/3 lbs  
 23 lbs  
 6-7/8 lbs  
 1-7/8 lbs

**Measure**

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

**Issue**

**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 4-1/2 quarts pudding into each pan. Fold coconut into pudding. 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.