

**DESSERTS (PUDDINGS AND OTHER DESSERTS) No.J 014 03**  
**PINEAPPLE 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>
128 cal	31 g	2 g	0 g	1 mg	403 mg	66 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,COLD  
 DESSERT POWDER,PUDDING,INSTANT,VANILLA  
 PINEAPPLE,CANNED,CRUSHED,JUICE PACK,DRAINED

**Weight**

1 lbs  
 18-1/4 lbs  
 5-1/2 lbs  
 7-1/4 lbs

**Measure**

1 qts 3 cup  
 2 gal 3/4 qts  
 3 qts 1-1/2 cup  
 1 #10cn

**Issue**

**Method**

- 1 Reconstitute milk. Chill to 50 F. Place in mixer bowl.
- 2 Add vanilla 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 of pudding into each pan. Fold drained pineapple 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.