

**J. DESSERTS (PUDDINGS AND  
OTHER DESSERTS)**

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 0(1)  
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J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 0(1)

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J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 0(2)  
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J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 1  
**APPLE CRISP**

<b>YIELD: 100 Portions (2 Pans)</b>			<b>EACH PORTION: See Step 6</b>	
<b>PAN SIZE: 18 by 26-inch Sheet Pan</b>			<b>TEMPERATURE: 375°F. Oven</b>	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, canned, sliced, drained	20 lb 4 oz	9 <sup>1</sup> / <sub>4</sub> qt (3- No. 10 cn)	.....	1. Place apples in large container. 2. Sprinkle lemon juice and lemon rind over apples.
Juice, lemon.....	.....	1/2 cup....	.....	
Lemon rind, grated	.....	1 tbsp....	.....	
Sugar, granulated	1 lb 12 oz	1 qt. ....	.....	3. Combine sugar, starch, cinnamon, and salt; sprinkle mixture over apples. Stir lightly to moisten sugar-starch mixture. Arrange about 11 lb (1 <sup>1</sup> / <sub>4</sub> gal) apple-sugar mixture in each pan.
Starch, pregelatinized	4 oz. ....	7/8 cup....	.....	
Cinnamon, ground	3/4 oz. ...	3 tbsp. ....	.....	
Salt.....	.....	1 <sup>1</sup> / <sub>2</sub> tsp....	.....	



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 1

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, brown, packed	2 lb 13 oz	1 1/2 qt. . . .	.....	4. Combine brown sugar, flour, baking powder, baking soda, butter or margarine, and oats; blend to form a crumbly mixture. Sprinkle about 3 lb 10 oz (2 1/2 qt) mixture evenly over apples in each pan. 5. Bake 40 minutes or until top is bubbling and lightly browned. 6. Cut 6 by 9. Serve with serving spoon or spatula.
Flour, wheat, general purpose, sifted	1 lb 4 oz. .	1 1/4 qt. . . .	.....	
Baking powder. . . . .	.....	1 1/2 tsp. . .	.....	
Baking soda. . . . .	.....	1 1/2 tsp. . .	.....	
Butter or margarine, softened	2 lb. . . . .	1 qt. . . . .	.....	
Cereal, rolled oats. .	1 lb 4 oz	1 3/4 qt. . . .	.....	

- NOTE: 1. In Step 2, 12 oz lemons A.P. (3 lemons) will yield 1/2 cup juice.  
 2. In Step 3, 4 oz (7/8 cup) cornstarch may be used for pregelatinized starch.  
 3. In Step 5, if convection oven is used, bake at 350°F. 30 minutes or until bubbling and lightly browned on low fan, open vent.

VARIATION

1. APPLE CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX): Omit Steps 1 through 3. Use 21 lb (2 1/4 gal, 3-No. 10 cn) canned prepared apple pie filling. Arrange about 10 lb 8 oz (4 1/2 qt) on each pan. In Step 4, omit all ingredients. Use 6 lb 12 oz (4 1/2 qt, 1 1/2-No. 10 cn) canned Oatmeal Cookie Mix combined with 1 lb (2 cups) softened butter or margarine. Sprinkle about 3 lb 13 oz (2 1/2 qt) mixture evenly over apples in each pan. Follow Steps 5 and 6.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 2(1)

**APPLESAUCE CRISP**

**YIELD:** 100 Portions (2 Pans)

**EACH PORTION:** See Step 9

**PAN SIZE:** 18 by 26-inch Sheet Pan

**TEMPERATURE:** 375°F. Oven

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Starch, pregelatinized	5 oz . . . . .	1 cup . . . . .	1. Mix starch, sugar, cinnamon, nutmeg, and salt together in mixer bowl. Blend well.
Sugar, granulated .	2 lb . . . . .	4½ cups . . . . .	
Cinnamon, ground	. . . . .	2 tbsp . . . . .	
Nutmeg, ground . . .	. . . . .	1 tbsp . . . . .	
Salt . . . . .	. . . . .	2¼ tsp . . . . .	
Water, warm . . . . .	. . . . .	1¼ qt . . . . .	2. Add water and butter or margarine. Mix well.
Butter or margarine, melted	4 oz . . . . .	½ cup . . . . .	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES	METHOD
Applesauce, canned	10 lb 2 oz	4½ qt (1½-No. 10 cn)	3. Add applesauce, raisins, and lemon juice. Blend thoroughly. Set aside for use in Step 6.
Raisins, washed, drained	1 lb . . . . .	3 cups . . . . .	
Juice, lemon . . . . .	. . . . .	¼ cup . . . . .	
Flour, wheat, general purpose, sifted	5 lb . . . . .	1¼ gal . . . . .	4. Combine flour, rolled oats, salt, brown sugar, and butter or margarine; mix until crumbly.
Cereal, rolled oats .	2 lb . . . . .	2½ qt . . . . .	5. Place 2¼ qt crumb mixture in each greased pan; spread evenly over bottom of pan.
Salt . . . . .	. . . . .	2¼ tsp . . . . .	6. Spread an equal quantity of applesauce mixture in each pan. 7. Sprinkle remaining crumb mixture (about 3 qt) over applesauce mixture in each pan.
Sugar, brown . . . . .	4 lb . . . . .	2¾ qt . . . . .	
Butter or margarine, softened	3 lb . . . . .	1½ qt . . . . .	

(CONTINUED)



**APPLESAUCE CRISP**

INGREDIENTS	WEIGHTS	MEASURES	METHOD
			8. Bake 35 to 40 minutes or until lightly browned. 9. Cut 6 by 9. Serve with serving spoon or spatula.

- NOTE: 1. 5 oz (1 cup) cornstarch may be substituted for pregelatinized starch. Omit Steps 1 and 2. Combine cornstarch with 2 lb (4½ cups) granulated sugar and 1¼ qt cool water; stir until smooth. Heat to boiling; reduce heat; cook until thick and clear. Remove from heat. Add 4 oz (½ cup) butter or margarine, 2 tbsp ground cinnamon, 1 tbsp ground nutmeg, and 2¼ tsp salt. Mix well. Follow Steps 3 through 9.
2. In Step 3, 6 oz lemons A.P. (1½ lemons) will yield ¼ cup juice.
3. In Step 3, 1½-No. 2½ cn canned applesauce may be used. Rehydrate according to instructions on container.

**VARIATION**

1. **APPLESAUCE CRISP (OATMEAL COOKIE MIX):** Follow Steps 1 through 3. In Step 4, omit ingredients; use 9 lb (2-No. 10 cn) canned Oatmeal Cookie Mix combined with 1 lb (2 cups) softened butter or margarine. Follow Steps 5 through 9.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 3  
**BAKED APPLES**

YIELD: 100 Portions (2 Pans)			EACH PORTION: 1 Apple	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, cooking fresh, whole A.P.	39 lb . . . .	100 apples	. . . . .	1. Wash apples; remove cores. Score apples once around the middle to prevent bursting. Place on pans.  2. Combine water, butter or margarine, cinnamon, salt, and sugar; pour over apples in each pan.  3. Bake 45 minutes or until tender, basting occasionally.
Water, hot . . . . .	. . . . .	2½ qt . . . . .	. . . . .	
Butter or margarine	8 oz . . . . .	1 cup . . . . .	. . . . .	
Cinnamon, ground	. . . . .	2 tsp . . . . .	. . . . .	
Salt . . . . .	. . . . .	1 tsp . . . . .	. . . . .	
Sugar, granulated .	7 lb . . . . .	1 gal . . . . .	. . . . .	

(OVER)



## VARIATIONS

1. **BAKED APPLES WITH MINCEMEAT FILLING:** Follow Step 1. Use 5 lb ( $\frac{2}{3}$ -No. 10 cn) canned mincemeat. Fill cavity in center of each apple with 1 tbsp mincemeat. Follow Steps 2 and 3.
2. **BAKED APPLES WITH RAISIN COCONUT FILLING:** Follow Step 1. Mix 1 lb 8 oz ( $4\frac{1}{2}$  cups) raisins, washed, drained, with 8 oz (3 cups) chopped, prepared, sweetened coconut. Fill cavity in center of each apple with 1 tbsp mixture. Follow Steps 2 and 3.
3. **BAKED APPLES WITH RAISIN NUT FILLING:** Follow Step 1. Mix 1 lb 8 oz ( $4\frac{1}{2}$  cups) raisins, washed, drained, with 1 lb 4 oz ( $1\frac{1}{4}$  qt) chopped, unsalted nuts. Fill cavity in center of each apple with  $1\frac{2}{3}$  tbsp mixture. Follow Steps 2 and 3.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 4  
**CRANBERRY CRUNCH**

YIELD: 100 Portions (2 Pans)			EACH PORTION: See Step 6	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES	METHOD	
Flour, wheat, general purpose, sifted	2 lb . . . . .	2 qt . . . . .	. . . . .	1. Combine flour, brown sugar, rolled oats, baking powder, and baking soda in mixer bowl.
Sugar, brown . . . . .	2 lb 8 oz .	1¾ qt . . .	. . . . .	
Cereal, rolled oats	1 lb 4 oz .	7½ cups .	. . . . .	
Baking powder . . . . .	. . . . .	1½ tsp . .	. . . . .	
Baking soda . . . . .	. . . . .	1¾ tsp . .	. . . . .	
Butter or margarine, softened	1 lb 8 oz .	3 cups . . .	. . . . .	2. Add butter or margarine; mix until crumbly.

(OVER)



INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cranberry sauce, jellied or whole	14 lb 10 oz	1½ gal (2-No. 10 cn)	.....	3. Break up cranberry sauce with a wire whip. Spread 3 qt evenly over bottom of each greased pan. 4. Sprinkle about 3 qt crumb mixture over cranberry sauce in each pan. 5. Bake 40 minutes or until lightly browned. 6. Cut 6 by 9. Serve with serving spoon or spatula.

NOTE: 1. In Step 3, 14 $\frac{2}{3}$ -No. 300 cn canned cranberry sauce, jellied or whole, may be used.  
 2. Serve with Ice Cream (Recipe No. J-12), Whipped Topping (Recipe No. K-16), or Custard Sauce (Recipe No. K-7).

#### VARIATION

1. CRANBERRY CRUNCH (OATMEAL COOKIE MIX): Omit Steps 1 and 2; use 4 lb 8 oz (1-No. 10 cn) canned Oatmeal Cookie Mix combined with 8 oz (1 cup) softened butter or margarine. Follow Steps 3 through 6.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 5  
**FLUFFY FRUIT CUP**

YIELD: 100 Portions

EACH PORTION: ½ Cup

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Pineapple, canned, chunks or tidbits	10 lb 2 oz	4½ qt (1½-No. 10 cn)	1. Drain pineapple; drain cherries and cut into halves. 2. Combine pineapple, cherries, oranges, grapes, bananas, and marshmallows; mix well. Set aside for use in Step 4.
Cherries, maraschino	1 lb 12 oz	3½ cups (1¾-16 oz jar)	
Oranges, fresh, peeled, cut in halves and sliced	4 lb .....	2½ qt ...	
Grapes, fresh, seeded, cut in halves	3 lb .....	2 qt .....	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES	METHOD
Bananas, fresh, peeled, thinly sliced	4 lb . . . . .	3¼ qt . . . . .	
Marshmallows, miniature	1 lb . . . . .	2¼ qt . . . . .	
Water, cold . . . . .		1⅞ cups . . . . .	<p>3. Pour cold water into mixer bowl; add topping, milk, sugar, and vanilla. Using whip at low speed, whip 3 minutes or until thoroughly blended. Scrape down bowl. Whip at high speed 5 to 10 minutes or until stiff peaks are formed.</p> <p>4. Fold mixed fruit into whipped topping. Mix carefully until thoroughly blended.</p> <p>5. Refrigerate until ready to serve.</p>
Topping, dessert and bakery products, dehydrated, packed	8 oz . . . . .	2 cups . . . . .	
Milk, nonfat, dry . .	1¾ oz . . . . .	6 tbsp . . . . .	
Sugar, granulated . .		1 tbsp . . . . .	
Vanilla . . . . .		1 tbsp . . . . .	

- NOTE: 1. In Step 2, 5 lb (14 oranges) fresh oranges A.P. will yield 4 lb peeled oranges. 3 lb 6 oz fresh grapes A.P. will yield 3 lb grapes. 6 lb 3 oz fresh bananas A.P. will yield 4 lb thinly sliced bananas.
2. In Step 3, 2 qt sour cream sauce mix may be used for all ingredients. Mix according to instructions on container.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 6  
**FRUIT CUP**

YIELD: 100 Portions (3¼ Gallons)			EACH PORTION: ½ Cup	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Apples, fresh, eating, A.P.	4 lb . . . . .	10 apples (approx.)	.....	1. Wash and core apples. Do not pare. 2. Peel oranges.
Oranges, fresh, A.P.	4 lb . . . . .	12 oranges (approx.)	.....	
Peaches, halves, quarters or slices, canned	6 lb 12 oz	3 qt (1-No. 10 cn)	.....	3. Cut apples, oranges, peaches, and pears into ¾-inch pieces. Combine with pineapple and juice from all fruits. 4. Cover and refrigerate until ready to serve.
Pears, halves or quarters, canned	6 lb 10 oz	3 qt (1-No. 10 cn)	.....	
Pineapple chunks or tidbits, canned	13 lb 8 oz	1½ gal (2-No. 10 cn)	.....	

(OVER)



### VARIATIONS

1. **AMBROSIA:** Follow Steps 1 and 2. In Step 3, add 1 lb (1½ qt) chopped, prepared, sweetened coconut. Follow Step 4.
2. **BANANA FRUIT CUP:** Follow Steps 1 and 2. In Step 3, omit peaches and pears; add 10 lb bananas A.P. (30 bananas) peeled and thinly sliced. Follow Step 4.
3. **MELON FRUIT CUP:** Follow Steps 1 and 2. In Step 3, omit pineapple; add 12 lb pared and diced cantaloupe A.P. (5 to 6 cantaloupes). Follow Step 4.
4. **STRAWBERRY FRUIT CUP:** Omit Step 1. Follow Step 2. Follow Step 3, omitting pears and apples; add 12 lb partially thawed, frozen strawberries. Follow Step 4.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 7  
**FRUIT GELATIN**

YIELD: 100 Portions (3 Pans)

EACH PORTION:  $\frac{2}{3}$  Cup

PAN SIZE: 12 by 20-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Fruit, canned .....	.....	2-No. 10 cn	1. Drain fruit; reserve juice for use in Step 3 and fruit for use in Step 5.
Dessert powder, gelatin	4 lb 8 oz .	3-No. 2½ cn	2. Dissolve gelatin in boiling water.
Water, boiling .....	.....	1 gal .....	
Juice and water, cold	.....	2 gal .....	3. Add juice and water; stir to mix well. 4. Pour about 1 gal into each pan. Chill until slightly thickened. 5. Fold an equal quantity of fruit into gelatin in each pan. Chill until firm.

(OVER)



### VARIATIONS

1. **BANANA GELATIN:** Omit Step 1. Follow Step 2. In Step 3, use 2 gal cold water. Follow Step 4. In Step 5, use 15 lb bananas A.P. (45 bananas). Add an equal quantity of peeled and thinly sliced bananas to gelatin in each pan.
2. **FRUIT FLAVORED GELATIN:** Omit fruit in Step 1. Follow Step 2. In Step 3, use any juice reserved from canned fruit. Follow Step 4, except chill until firm. Omit Step 5.
3. **FRUIT GELATIN (CRUSHED ICE METHOD):** Follow Step 1. In Step 2, dissolve gelatin in 4½ qt boiling juice and water. Omit Step 3. Add 15 lb (3¾ gal) crushed ice, stirring constantly until ice is melted and gelatin begins to thicken. Add fruit; stir until blended; pour into pans. Chill until firm.



**PEACH CRISP**

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 8(1)





**PEACH CRISP**

YIELD: 100 Portions (2 Pans)			EACH PORTION: See Step 7	
PAN SIZE: 18 by 26-inch Sheet Pan			TEMPERATURE: 375°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peaches, canned, quarters or slices	20 lb 4 oz	2¼ gal (3-No. 10 cn)	.....	1. Drain fruit; reserve juice for use in Step 2. 2. Arrange about 3 qt peaches in each greased pan. Pour 3 cups juice over peaches in each pan.
Sugar, granulated	1 lb .....	2¼ cups .	.....	3. Combine sugar, flour, salt, cinnamon, and nutmeg; sprinkle about 1⅞ cups evenly over peaches in each pan. Stir lightly to moisten flour mixture.
Flour, wheat, general purpose, sifted	6 oz .....	1½ cups .	.....	
Salt .....	.....	1 tsp .....	.....	
Cinnamon, ground	.....	1 tbsp .	.....	
Nutmeg, ground ....	.....	2 tsp .....	.....	



INGREDIENTS	WEIGHTS	MEASURES	METHOD
Flour, wheat, general purpose, sifted Baking powder ..... Baking soda ..... Salt ..... Cereal, rolled oats Sugar, brown ..... Butter or margarine, softened	1 lb 4 oz . ..... ..... 1 lb ..... 2 lb 8 oz . 1 lb 8 oz	1¼ qt ..... ..... ..... 1½ tsp ..... 1½ tsp ..... 1 tbsp ..... 1½ qt ..... 1¾ qt ..... 3 cups .....	4. Combine flour, baking powder, baking soda, salt, rolled oats, brown sugar and butter or mar- garine; mix only until blended.  5. Sprinkle 2½ qt mixture over fruit in each pan. 6. Bake 40 minutes or until top is lightly browned. 7. Cut 6 by 9. Serve with serving spoon or spatula.

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## PEACH CRISP

### VARIATIONS

1. APRICOT CRISP: In Step 1, omit peaches. Use 20 lb 4 oz (3-No. 10 cn) canned apricots. Follow Steps 2 through 7.
2. CHERRY CRISP: In Step 1, omit peaches. Use 19 lb 5 oz (3-No. 10 cn) canned red tart (sour) pitted cherries. Follow Step 2. In Step 3, add an additional 1 lb (2¼ cups) granulated sugar. Follow Steps 4 through 7.
3. PEACH CRISP (OATMEAL COOKIE MIX): Follow Steps 1 through 3. Omit ingredients in Steps 4 and 5. Use 4 lb 8 oz (1-No. 10 cn) canned Oatmeal Cookie Mix combined with 8 oz (1 cup) softened butter or margarine; mix until crumbly. Follow Steps 6 and 7.
4. PEACH CRISP (PIE FILLING, PREPARED): Omit Steps 1 through 3. Use 24 lb 8 oz (3½-No. 10 cn) canned prepared peach pie filling. Pour about 12 lb 4 oz (about 5½ qt) into each greased pan. Follow Steps 4 through 7.
5. PEACH CRISP (PIE FILLING, PREPARED AND OATMEAL COOKIE MIX): Omit Steps 1 through 3. Use 24 lb 8 oz (3½-No. 10 cn) canned prepared peach pie filling. Pour 12 lb 4 oz (about 5½ qt) into each greased pan. Omit ingredients in Steps 4 and 5. Use 4 lb 8 oz (1-No. 10 cn) canned Oatmeal Cookie Mix combined with 8 oz (1 cup) softened butter or margarine; mix until crumbly. Sprinkle about 2½ qt over each pan. Follow Steps 6 and 7.



6. BLUEBERRY CRISP (PIE FILLING, PREPARED): Omit Steps 1 through 3. Use 24 lb 8 oz (3½-No. 10 cn) canned prepared blueberry pie filling. Pour 12 lb 4 oz (about 5½ qt) into each greased pan. Follow Steps 4 through 7.
7. CHERRY CRISP (PIE FILLING, PREPARED): Omit Steps 1 through 3. Use 24 lb 8 oz (3½-No. 10 cn) canned prepared cherry pie filling. Pour 12 lb 4 oz (5½ qt) into each greased pan. Follow Steps 4 through 7.



**STEWED PRUNES**

**YIELD: 100 Portions (3 Gallons)**

**EACH PORTION: 1/2 Cup**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Prunes, dried. . . . .	7 lb. . . . .	4 <sup>3</sup> / <sub>4</sub> qt. . . . .	. . . . .	1. Wash prunes. Drain. 2. Combine prunes and water; cover; heat to just below boiling. Simmer 40 minutes. 3. Chill before serving.
Water, lukewarm. . .	. . . . .	2 gal. . . . .	. . . . .	

**NOTE: 1.** Dried prunes may be prepared without cooking. Cover prunes with boiling water; cover and refrigerate 24 hours.

**2.** Prunes improve in flavor if refrigerated overnight before serving.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 10

**STRAWBERRY GELATIN**

YIELD: 100 Portions (3 Pans)

EACH PORTION:  $\frac{2}{3}$  Cup

PAN SIZE: 12 by 20-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Dessert powder, gelatin, strawberry	4 lb 8 oz .	3-No. 2½ cn	1. Dissolve gelatin in boiling water.
Water, boiling . . . .	. . . . .	1¾ gal . . . . .	
Strawberries, frozen, partially thawed	15 lb . . . .	7½ qt . . . . .	2. Add strawberries and juice; stir gently until strawberries thaw and separate.
Juice, lemon, fresh (optional)	. . . . .	½ cup . . . . .	3. Pour about 1½ gal gelatin mixture into each pan. 4. Chill until firm.

NOTE: 12 oz lemons A.P. (3 lemons) will yield ½ cup juice.



**BANANA SPLITS**

J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 11(1)





J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 11(2)  
**BANANA SPLITS**

YIELD: 100 Portions			EACH PORTION: 1 Banana Split	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bananas, A.P. ....	17 lb ....	50 bananas	.....	1. Peel and slice bananas lengthwise into quarters; place on a sheet pan (18 by 26 inches). 2. Pour juice over bananas; cover with waxed paper; refrigerate until ready to serve.
Juice, orange ....	.....	2 cups ...	.....	
Ice cream .....	.....	3¼ gal ..	.....	3. Make up banana splits to order. Place ½ cup (1-No. 8 scoop) ice cream in soup bowl. Drain 2 banana quarters; place one on each side of ice cream. Ladle 2 tbsp (1-No. AA ladle) sauce over ice cream. Top with 1 tbsp whipped topping, 1 tsp chopped nuts, and ½ maraschino cherry.
Ice cream topping or sauce	.....	3¼ qt ...	.....	
Whipped topping .	.....	2 qt .....	.....	
Nuts, chopped ....	8 oz .....	2 cups ...	.....	
Cherries, maraschino (optional)	1 lb 12 oz	1¾-16 oz jar	.....	

(OVER)

- NOTE:
1. In Step 2, 4 lb (8 oranges) fresh oranges A.P. will yield 2 cups juice.
  2. In Step 2, bananas may be dipped in solution of antioxidant and water instead of orange juice. See Recipe Card A-20.
  3. In Step 3, Butterscotch Sauce, Recipe No. K-2; Caramel Sauce, Recipe No. K-3; Chocolate Sauce, Recipe No. K-5 or Topping, Ice Cream, canned, Butterscotch, Fudge, Marshmallow, Pineapple, or Strawberry may be used .
  4. In Step 3, Whipped Topping, Recipe No. K-16 may be used.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 12(1)  
**VANILLA ICE CREAM**

YIELD: 100 Portions (5 Gallons)

EACH PORTION:  $\frac{3}{4}$  Cup

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water (40° to 70°F.)	.....	1 $\frac{3}{4}$ gal ..	.....	1. Pour water into container; add dehydrated mix; stir until powder is dissolved.
Ice cream mix, dehydrated	8 lb 8 oz .	2-No. 10 cn	.....	2. If possible, chill mixture to 40°F. before putting into freezer. 3. Pour mixture into ice cream freezer; start dasher motor; turn on refrigeration. Freeze until a stiff creamy consistency is obtained. Turn off refrigeration. Allow freezer to run until ice cream mixture has doubled in volume (100% overrun). 4. Drain from freezer into a chilled container. Cover; store at 0° F. or below.

(OVER)



- NOTE: 1. In Step 1, vanilla flavoring (2 to 8 oz) may be used if stronger flavor is desired.  
2. For 100% overrun, 1 pint should weigh 9 oz at the time of drawing.  
3. Dehydrated ice cream mix cannot be prepared in a soft serve ice cream freezer.

### VARIATIONS

1. **BANANA ICE CREAM:** In Step 1, add 1 tbsp egg shade food coloring. Follow Step 2. In Step 3, as mixture starts to freeze, add 6 lb mashed bananas (9 lb bananas A.P.). Follow Step 4.
2. **BUTTERSCOTCH ICE CREAM:** In Step 1, add 2 qt Butterscotch Sauce (Recipe No. K-2). Follow Steps 2 through 4.
3. **CHOCOLATE ICE CREAM:** In Step 1, mix together 1 lb (1 qt) cocoa, 8 oz (1 cup) granulated sugar, and 3 qt water. Bring mixture to a boil. Cool. Combine cooled mixture, 1 gal water, and 8 lb 8 oz (2-No. 10 cn) dehydrated ice cream mix. Follow Steps 2 through 4.
4. **CHOCOLATE RIBBON ICE CREAM:** Follow Steps 1 through 3. In Step 4, pour 2 qt Chocolate Sauce (Recipe No. K-5) in a fine stream into soft ice cream as it is removed from ice cream freezer. Do not stir.
5. **COFFEE ICE CREAM:** In Step 1, combine 3½ qt brewed coffee, 3½ qt water, and 8 lb 8 oz (2-No. 10 cn) dehydrated ice cream mix. Follow Steps 2 through 4.
6. **PEACH ICE CREAM:** Follow Steps 1 and 2. In Step 3, thaw and crush 10 lb frozen peaches or crush 6 lb fresh peaches (8 lb fresh peaches A.P.); add as mixture starts to freeze. Follow Step 4.

(CONTINUED)



**VANILLA ICE CREAM**

7. **PINEAPPLE ICE CREAM:** Follow Steps 1 and 2. In Step 3, add 6 lb 13 oz (1-No. 10 cn) drained, crushed, canned pineapple as mixture starts to freeze. Follow Step 4.
8. **REVEL ICE CREAM:** Follow Steps 1 through 3. Heat 3 lb (1¼-No. 2½ cn) jelly or jam until pouring consistency. In Step 4, pour in a fine stream into soft ice cream as it is removed from ice cream freezer. Do not stir.
9. **STRAWBERRY ICE CREAM:** Follow Steps 1 and 2. In Step 3, completely thaw 6 lb frozen strawberries; add as mixture starts to freeze. Follow Step 4. Optional: In Step 1, a few drops of red food coloring may be added.



## TAPIOCA PUDDING

YIELD: 100 Portions (3 Pans)

EACH PORTION: ½ Cup

PAN SIZE: 12 by 20 by 2½—inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Milk, nonfat, dry ...	2 lb 13 oz	2½ qt	1. Reconstitute milk. Reserve 2 cups for use in Step 3. 2. Heat remaining milk in steam-jacketed kettle or stock pot to just a boil. Add butter or margarine.
Water, warm .....	.....	1¼ qt	
Butter or margarine	8 oz	1 cup	
Tapioca, quick-cooking	1 lb	2⅔ cups	3. Combine reserved milk with tapioca, sugar, salt, and eggs.
Sugar, granulated ..	3 lb	6¾ cups	
Salt .....	⅔ oz	1 tbsp	
Eggs, whole, slightly beaten	1 lb 8 oz	3 cups (15 eggs)	



INGREDIENTS	WEIGHTS	MEASURES	METHOD
			4. Add tapioca mixture to hot milk in steam-jacketed kettle or stock pot. Bring to just a boil; reduce heat; cook without boiling, stirring occasionally until slightly thickened, about 5 minutes (mixture will be thin). Turn off heat; cool in kettle 15 to 20 minutes.
Vanilla .....	.....	3 tbsp .....	5. Add vanilla; blend well. Pour 1 gal into each pan. Cover surface of pudding with waxed paper. Refrigerate until ready to serve. (Mixture will thicken as it cools.)

- NOTE: 1. In Step 3, 7½ oz (scant 2 cups) dehydrated egg mix combined with 2¼ cups warm water may be used for whole eggs. See Recipe No. A-8.
2. Garnish with Whipped Topping (Recipe No. K-16) and maraschino cherry half.
3. One-No. 8 scoop may be used. See Recipe No. A-4.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 14  
**BAKED CUSTARD**

YIELD: 100 Portions (3 Pans)			EACH PORTION: 1/2 Cup (4 Ounces)	
PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan			TEMPERATURE: 325°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, slightly beaten	6 lb. ....	3 qt (60 eggs)	.....	1. Combine eggs, sugar, salt and vanilla in mixer bowl; beat thoroughly.
Sugar, granulated. .	2 lb 8 oz. .	5 1/2 cups. .	.....	
Salt. ....	.....	2 tsp. ....	.....	
Vanilla. ....	.....	1/4 cup. ....	.....	
Milk, nonfat, dry. . .	2 lb. ....	1 3/4 qt. . . .	.....	2. Reconstitute milk. Heat to just below boiling. <b>DO NOT BOIL.</b> 3. Gradually add milk to egg mixture; blend thoroughly. 4. Pour 1 1/8 gal mixture into each ungreased pan.
Water. warm. ....	.....	9 1/4 qt. ....	.....	
Nutmeg, ground. . . .	.....	1 tbsp. . . .	.....	5. Sprinkle top of mixture lightly with nutmeg. 6. Bake about 45 to 60 minutes or until custard is firm. Cover; refrigerate until ready to serve.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 14

- NOTE: 1. In Step 6, custard mixture should be at least 140°F. before placing in oven. This will help set and prevent a watery open texture.
2. In Step 6, if convection oven is used, bake at 325°F. 30 to 40 minutes on low fan, open vent. Refer to convection oven Operating Instructions for additional information on baking custard. Note: Some convection ovens require the fan to be turned "off" 7 to 10 minutes after preheating and loading so that the custard will set.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 15  
**BAKED RICE PUDDING**

YIELD: 100 Portions (4 Pans)			EACH PORTION: $\frac{2}{3}$ Cup	
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Rice, long grain . . .	3 lb 8 oz .	2 qt . . . . .	. . . . .	1. Combine rice, water, and salt. Bring to a boil, stirring occasionally. Reduce heat, cover tightly; simmer 15 to 20 minutes or until water is absorbed. Set aside for use in Step 3.
Water, cold . . . . .	. . . . .	1½ gal . . . . .	. . . . .	
Salt . . . . .	1½ oz . . .	2⅓ tbsp . . . . .	. . . . .	
Milk, nonfat, dry . .	1 lb 4 oz .	4½ cups . . . . .	. . . . .	2. Reconstitute milk; add eggs, butter or margarine, sugar, and vanilla; blend thoroughly.
Water, warm . . . . .	. . . . .	5½ qt . . . . .	. . . . .	
Eggs, whole, slightly beaten	2 lb 8 oz .	1¼ qt (24 eggs)	. . . . .	
Butter or margarine, melted	1 lb 8 oz .	3 cups . . . . .	. . . . .	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated . Vanilla .....	2 lb ..... .....	4½ cups . 3 tbsp ...	..... .....	
Raisins, washed, drained	2 lb 8 oz .	7½ cups .	.....	3. Add rice and raisins; blend thoroughly. 4. Pour about 1 gal of mixture into each greased pan. 5. Bake 40 minutes. Stir after 10 minutes to distribute raisins. 6. Cover, refrigerate until ready to serve. 7. Cut 4 by 6.

NOTE: In Step 2, 12 oz (3 cups) dehydrated egg mix combined with  $3\frac{2}{3}$  cups warm water may be substituted for whole eggs. See Recipe Card A-8.

#### VARIATIONS

1. **BAKED COCONUT RICE PUDDING:** Follow Steps 1 and 2. In Step 3, omit raisins; fold 1 lb 8 oz (2½ qt) chopped, prepared, sweetened coconut into mixture. Follow Step 4. In Step 5, do not stir. Follow Steps 6 and 7.
2. **BAKED PINEAPPLE CHERRY RICE PUDDING:** Follow Steps 1 and 2. In Step 3, omit raisins; add 6 lb 13 oz (1-No. 10 cn) canned, undrained crushed pineapple and 1 lb 12 oz (1¾-16 oz jar) drained, chopped, maraschino cherries to mixture. Follow Step 4. In Step 5, do not stir. Follow Steps 6 and 7.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 16  
**BREAD PUDDING**

YIELD: 100 Portions (3 Pans)			EACH PORTION: $\frac{2}{3}$ Cup	
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan			TEMPERATURE: 350°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Bread, day old, ½ inch cubes	4 lb . . . . .	13½ qt . . . . .		1. Place about 4½ qt bread in each greased pan. Pour butter or margarine over bread cubes, toss lightly. Toast in oven until light brown.
Butter or margarine, melted	1 lb . . . . .	2 cups . . . . .		
Eggs, whole, slightly beaten	3 lb . . . . .	1½ qt (30 eggs)		2. Add sugar, salt, nutmeg, and vanilla to eggs; blend thoroughly.
Sugar, granulated .	2 lb 12 oz	1½ qt . . . . .		
Salt . . . . .	1 oz . . . . .	1⅔ tbsp. . . . .		
Nutmeg, ground . . .		1 tbsp . . . . .		
Vanilla . . . . .		¼ cup . . . . .		

(OVER)



INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry ..	2 lb .....	1¾ qt ...	.....	3. Reconstitute milk; combine with egg mixture. Pour 1 gal over bread cubes in each pan. Add about 3 cups raisins to each pan. 4. Bake 1 hour or until firm. After baking 15 minutes, stir to distribute raisins. 5. Cover; refrigerate until ready to serve. 6. Cut 4 by 8.
Water, warm .....	.....	2¼ gal ..	.....	
Raisins, washed, drained	3 lb .....	2¼ qt ...	.....	

NOTE: In Step 2, 15 oz (3¾ cups) dehydrated egg mix combined with 4½ cups warm water may be used for whole eggs. See Recipe Card A-8.

#### VARIATIONS

1. **CHOCOLATE CHIP BREAD PUDDING:** Follow Steps 1 and 2. In Step 3, omit raisins; use 2 lb 4 oz (3-12 oz pg) chocolate, cooking, semi-sweet chips or chocolate flavored baking chips; add 12 oz (1 pg) chips to each pan. In Step 4, do not stir during baking. Follow Steps 5 and 6.
2. **COCONUT BREAD PUDDING:** In Step 1, use 1 lb 8 oz (2¼ qt) chopped, prepared, sweetened coconut; toss 8 oz (3 cups) coconut with toasted bread cubes in each pan. Follow Step 2. In Step 3, omit raisins. In Step 4, do not stir during baking. Follow Steps 5 and 6.



**BUTTERSCOTCH CREAM PUDDING**

YIELD: 100 Portions (3 Pans)

EACH PORTION: ½ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter or margarine	2 lb .....	1 qt .....	1. Melt butter or margarine over low heat; stir in brown sugar and salt. 2. Cook until completely blended with no separation—about 30 minutes. Cool to lukewarm.
Sugar, brown .....	5 lb 8 oz .	3¾ qt ...	
Salt .....	1 oz .....	1⅔ tbsp .	
Milk, nonfat, dry ..	1 lb 10 oz	5¾ cups .	3. Reconstitute milk; add slowly to butter or margarine and sugar mixture. Heat to just below boiling. DO NOT BOIL.
Water, warm .....		7½ qt ...	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, cold . . . . . Starch, corn . . . . .	. . . . . 1 lb 4 oz .	2 qt . . . . . 1 qt . . . . .	. . . . . . . . . .	4. Combine cornstarch and water. Stir until smooth. Add to hot mixture; cook over medium heat, stirring constantly, until thick.
Eggs, whole, slightly beaten	3 lb . . . . .	1½ qt (30 eggs)	. . . . .	5. Stir about 1 qt of hot mixture into eggs. Slowly pour egg mixture into remaining hot milk mixture, stirring constantly. 6. Continue heating; stirring frequently, until mixture boils.
Vanilla . . . . .	. . . . .	½ cup . . . . .	. . . . .	7. Remove from heat. Add vanilla. Mix thoroughly. 8. Pour 1 gal pudding into each pan. Cover surface of pudding with waxed paper; refrigerate until ready to serve.

NOTE: In Step 5, 15 oz (3¾ cups) dehydrated egg mix combined with 4½ cups warm water may be used for whole eggs. See Recipe Card A-8.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 18  
**CHERRY CAKE PUDDING**

YIELD: 100 Portions (2 Pans)			EACH PORTION: ½ Cup	
PAN SIZE: 18 by 24-inch Roasting Pan			TEMPERATURE: 400°F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Butter or margarine, melted	1 lb .....	2 cups ...	.....	1. Pour 1 cup melted butter or margarine in each pan. Spread over bottom of pan.  2. Sift together flour, sugar, milk, baking powder, and salt in mixer bowl.
Flour, wheat, general purpose, sifted	3 lb .....	3 qt .....	.....	
Sugar, granulated .	4 lb .....	9 <sup>2</sup> / <sub>3</sub> cups	.....	
Milk, nonfat, dry ..	5 oz .....	1 <sup>1</sup> / <sub>8</sub> cups .	.....	
Baking powder ....	1 <sup>3</sup> / <sub>4</sub> oz ...	¼ cup ...	.....	
Salt .....	.....	2 tsp .....	.....	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water .....	.....	5½ cups . . . . .	3. Add water to dry ingredients; mix only until smooth. 4. Pour about 2 qt batter over melted butter in each pan.
Cherries, red tart, (sour) pitted	12 lb 14 oz	1½ gal (2-No. 10 cn)	5. Drain cherries. Reserve juice for use in Step 6. Spread 2½ qt cherries over batter in each pan.
Sugar, granulated . Juice, cherry ..... Food coloring, red (optional)	3 lb ..... ..... .....	6¾ cups . . . . . 2 qt ..... 2 tsp ..... .....	6. Combine sugar, cherry juice, and red food coloring; bring to a boil; immediately pour over batter (about 1½ qt per pan). 7. Bake for 30 to 40 minutes until light brown.

### VARIATION

1. **CHERRY CAKE PUDDING (CAKE MIX):** Follow Step 1. Use 7 lb 8 oz or 1½-No. 10 cn White Cake Mix for ingredients in Steps 2 and 3. Follow Steps 4 through 7.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 19(1)  
**CHOCOLATE CAKE PUDDING**

YIELD: 100 Portions (2 Pans)

EACH PORTION: 1 Piece

PAN SIZE: 18 by 24-inch Roasting Pan

TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Shortening . . . . .	1 lb 2 oz .	2½ cups . . . . .	1. Cream shortening and sugar in mixer bowl at medium speed for 10 minutes or until light and fluffy. 2. Add cocoa; continue mixing until well blended.
Sugar, granulated . .	3 lb . . . . .	6¾ cups . . . . .	
Cocoa . . . . .	4 oz . . . . .	1 cup . . . . .	
Flour, wheat, general purpose, sifted	2 lb 8 oz .	2½ qt . . . . .	3. Sift together flour, baking powder, salt, and milk.
Baking powder . . . .	1½ oz . . . .	3⅔ tbsp . . . . .	
Salt . . . . .	1 oz . . . . .	1⅔ tbsp . . . . .	
Milk, nonfat, dry . .	4½ oz . . . .	1 cup . . . . .	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, warm . . . . . Vanilla . . . . .	. . . . . . . . . .	4½ cups . . . . . 6 tbsp . . . . .	. . . . . . . . . .	4. Add all the dry ingredients to all the shortening mixture; then add all the water and vanilla. Mix 10 seconds at low speed, or until well blended. Scrape bowl.
Nuts, unsalted, chopped	1 lb . . . . .	1 qt . . . . .	. . . . .	5. Fold nuts carefully into batter. 6. Pour 2½ qt batter into each greased pan; set aside for use in Step 8.
Sugar, granulated . Sugar, brown . . . . . Cocoa . . . . . Salt . . . . . Starch, pregelatinized	3 lb . . . . . 3 lb . . . . . 6 oz . . . . . 1 oz . . . . . 2½ oz . . . . .	6¾ cups . . . . . 2 qt . . . . . 1½ cups . . . . . 1½ tbsp . . . . . ½ cup . . . . .	. .	7. Combine sugars, cocoa, salt, and starch.

(CONTINUED)



**CHOCOLATE CAKE PUDDING**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water, boiling . . . . .	. . . . .	1 gal . . . . .	. . . . .	8. Add water; stir until well blended. Pour about 2 qt of topping over mixture in each pan. 9. Bake 1 hour. 10. Cut 6 by 9. Serve crust side down with sauce from bottom of pan.

NOTE: In Step 7, 2½ oz (½ cup) cornstarch may be substituted for pregelatinized starch.

**VARIATION**

1. CHOCOLATE CAKE PUDDING (CAKE MIX): Omit Steps 1 through 4. Use 7 lb 8 oz or 1½-No. 10 cn Devil's Food Cake Mix. Prepare according to instructions on container. Follow Steps 5 through 10.



**FRUIT COCKTAIL CAKE PUDDING**

YIELD: 100 Portions (4 Pans)

EACH PORTION: 1 Piece

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

TEMPERATURE: 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Fruit cocktail, canned	13 lb 8 oz	1½ gal (2-No. 10 cn)	.....	1. Drain fruit cocktail; reserve juice for use in Step 4 and fruit for use in Step 5.
Sugar, granulated .	5 lb 4 oz .	3 qt .....	.....	2. Place sugar, flour, baking soda, and salt in mixer bowl; blend together at low speed.
Flour, wheat, general purpose, sifted	3 lb .....	3 qt .....	.....	
Baking soda .....	1¾ oz ...	¼ cup ...	.....	
Salt .....	2½ oz ...	3⅔ tbsp .	.....	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, fresh .	1 lb . . . . .	2 cups (10 eggs)	. . . . .	3. Add eggs; mix until blended. 4. Add reserved juice; mix 1 minute at low speed; scrape down bowl; continue mixing until just blended. 5. Fold in drained fruit. 6. Pour 2¾ qt (5 lb) batter in each greased pan.
Reserved juice . . . . .	. . . . .	2½ qt . . . . .	. . . . .	
Sugar, brown . . . . .	2 lb . . . . .	5⅓ cups . . . . .	. . . . .	7. Blend brown sugar and nuts. Sprinkle 2¼ cups over each pan. 8. Bake for 50 minutes. 9. When cool, cut 5 by 5.
Nuts, unsalted, chopped	1 lb . . . . .	1 qt . . . . .	. . . . .	

#### VARIATION

1. FRUIT COCKTAIL CAKE PUDDING (CAKE MIX): Follow Step 1. Omit Steps 2 through 4. Place 10 lb or 2-No. 10 cn Yellow Cake Mix in mixer bowl. Follow Steps 5 through 9.



**VANILLA CREAM PUDDING**  
 (Dessert Powder, Pudding, Instant)

YIELD: 100 Portions (3 Pans)

EACH PORTION: 1/2 Cup

PAN SIZE: 12 by 20 by 2 1/2-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Milk, nonfat, dry ... Water, cold .....	2 lb ..... .....	1 3/4 qt .... 8 1/2 qt ....	..... .....	1. Reconstitute milk. Chill to 50°F. Place in mixer bowl.
Dessert powder, pudding, instant, vanilla	6 lb 14 oz	1 1/4-No. 10 cn	.....	2. Add dessert powder. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes or until smooth. 3. Pour about 1 gal pudding into each pan. Cover surface of pud- ding with waxed paper. 4. Refrigerate at least 1 hour or until ready to serve.



NOTE: One-No. 8 scoop may be used. See Recipe No. A-4.

#### VARIATIONS

1. BANANA CREAM PUDDING: In Steps 1 and 2, prepare  $\frac{3}{4}$  recipe for vanilla pudding. In Step 3, slice 6 lb 8 oz peeled bananas (10 lb bananas A.P., 30 bananas). To prevent discoloration, slice bananas just before adding to pudding. Fold an equal quantity of pudding into each pan. Follow Step 4.
2. COCONUT CREAM PUDDING: Follow Steps 1 and 2. In Step 3, stir 2 lb ( $2\frac{1}{4}$  qt) chopped, prepared, sweetened coconut into pudding. Follow Step 4.
3. ORANGE CREAM PUDDING: Follow Steps 1 and 2. In Step 3, stir 5 tbsp grated orange rind into pudding. Follow Step 4. Garnish each portion with an orange section. 6 lb oranges A.P. (12 oranges) will yield 100 orange sections.
4. PINEAPPLE CREAM PUDDING: Follow Steps 1 and 2. In Step 3, fold in 6 lb 13 oz (1-No. 10 cn) canned, drained, crushed pineapple. Follow Step 4.
5. BUTTERSCOTCH CREAM PUDDING: Follow Step 1. In Step 2, use 6 lb 14 oz ( $1\frac{1}{4}$ -No. 10 cn) instant dessert powder, butterscotch. Follow Steps 3 and 4.
6. CHOCOLATE CREAM PUDDING: Follow Step 1. In Step 2, use 6 lb 14 oz ( $1\frac{1}{3}$ -No. 10 cn) instant dessert powder, chocolate. Follow Steps 3 and 4.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 22  
**CREAMY RICE PUDDING**

YIELD: 100 Portions (3 Pans)

EACH PORTION: ½ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Rice, long grain . . .	2 lb 12 oz	6½ cups . . . . .	1. Cook rice in salted water 20 to 25 minutes or until tender. Cover; set aside for use in Step 6.
Water, boiling . . . . .		3¼ qt . . . . .	
Salt . . . . .		1 tbsp . . . . .	
Sugar, granulated . .	2 lb . . . . .	4½ cups . . . . .	2. Combine sugar, cornstarch, milk, salt, cinnamon, and nutmeg; mix until well blended.
Starch, corn . . . . .	8 oz . . . . .	1¾ cups . . . . .	
Milk, nonfat, dry . .	1 lb 7 oz . . . . .	1¼ qt . . . . .	
Salt . . . . .		1½ tbsp . . . . .	
Cinnamon, ground . . . . .		1 tsp . . . . .	
Nutmeg, ground . . . . .		1 tsp . . . . .	
Water, warm . . . . .		3½ qt . . . . .	3. Add water to dry mixture; stir until smooth.
Eggs, whole, beaten	2 lb . . . . .	1 qt (20 eggs)	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES	METHOD
Water, boiling . . . .	.....	3 qt . . . . .	5. Slowly add water to egg mixture, stirring with a wire whip. Cook until thickened, stirring constantly.
Butter or margarine	14 oz . . . .	1¾ cups . . . . .	6. Turn off heat; add cooked rice, butter or margarine, vanilla, and raisins.
Vanilla . . . . .	.....	3 tbsp . . . . .	7. Pour 1 gal pudding into each pan.
Raisins, washed, drained (optional)	2 lb . . . . .	1½ qt . . . . .	
Cinnamon, ground or nutmeg, ground	.....	2 tsp . . . . .	8. Sprinkle cinnamon or nutmeg over pudding in each pan. 9. Cover surface of pudding with waxed paper. Refrigerate until ready to serve.

NOTE: 1. Pudding may be served hot. Omit Step 9.  
2. In Step 4, 10 oz (½-No. 10 cn) canned dehydrated egg mix combined with 3 cups warm water may be used for whole eggs. See Recipe Card A-8.



**CHOCOLATE SOFT SERVE ICE CREAM**  
 (Ice Milk—Milk Shake Mix, Dehydrated)

YIELD: 100 Portions (4¾ Gallons)

EACH PORTION: ¾ Cup (6 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ice milk—milk shake mix, dehydrated, chocolate	10 lb . . . . .	2–5 lb cn . . . . .	. . . . .	1. Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
Water (40°F.–60°F.) . . . . .	. . . . .	10 qt . . . . .	. . . . .	2. Chill 4 to 24 hours in refrigerator to 35°F. to 40°F. 3. Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to a temperature of 18°F. to 22°F. (approximately 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.



NOTE: For Variations 1 and 2, remove the mix feed and air control units from soft serve ice cream freezer. While drawing ice cream, the fruits and nuts must be stirred up occasionally from the bottom of freezer hopper.

### VARIATIONS

1. **CHERRY CHOCOLATE NUT SOFT SERVE ICE CREAM:** Follow Steps 1 and 2. Drain well and finely chop 3½-16 oz jar (1¾ qt) maraschino cherries; finely chop 12 oz (3 cups) pecans or walnuts. In Step 3, add cherries and nuts to soft serve mix.
2. **CHOCOLATE NUT SOFT SERVE ICE CREAM:** Follow Steps 1 and 2. Finely chop 1 lb (1 qt) pecans or walnuts. In Step 3, add nuts to soft serve mix.
3. **CHOCOLATE MILK SHAKE:** In Step 1, use 3 gal water. Follow Step 2. In Step 3, pour sufficient amount of mix into top hopper (according to manufacturer's directions); freeze to a temperature of 27°F. to 30°F. EACH PORTION: Approximately 1 cup (8 oz).



**VANILLA SOFT SERVE ICE CREAM**  
 (Ice Milk—Milk Shake Mix, Dehydrated)

YIELD: 100 Portions (4¾ Gallons)

EACH PORTION: ¾ Cup (6 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ice milk—milk shake mix, dehydrated, vanilla	10 lb . . . . .	2–5 lb cn . . . . .	. . . . .	1. Stir dehydrated mix into water. Mix thoroughly with wire whip or mixer. Cover container.
Water (40°F.–60°F.) . . . . .	. . . . .	10 qt . . . . .	. . . . .	2. Chill 4 to 24 hours in refrigerator to 35°F. to 40°F. 3. Stir until smooth. Pour mixture into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. Freeze to a temperature of 18°F. to 22°F. (approximately 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.



NOTE: For Variations 1 through 7, remove the mix feed and air control units from soft serve ice cream freezer. While drawing ice cream, the fruits and nuts must be stirred up occasionally from the bottom of freezer hopper.

### VARIATIONS

1. BLUEBERRY SOFT SERVE ICE CREAM: Follow Steps 1 and 2. Drain 12 lb 12 oz (2-No. 10 cn) canned blueberries. In Step 3, mix blueberries with soft serve mixture.
2. CHERRY SOFT SERVE ICE CREAM: In Step 1, decrease water to 8¼ qt. Follow Step 2. Drain 3½-16 oz jar (1¾ qt) maraschino cherries. Reserve juice; finely chop cherries. In Step 3, mix cherries and reserved juice with soft serve mixture.
3. CHERRY VANILLA SOFT SERVE ICE CREAM: Follow Steps 1 and 2. Drain well and finely chop 3½-16 oz jar (1¾ qt) maraschino cherries. In Step 3, mix cherries with soft serve mixture.
4. MAPLE NUT SOFT SERVE ICE CREAM: Follow Steps 1 and 2. Finely chop 2 lb (2 qt) walnuts or pecans. Mix nuts with ½ cup maple flavoring. In Step 3, mix nut mixture with soft serve mixture.
5. PEACH SOFT SERVE ICE CREAM: In Step 1, decrease water to 8¼ qt. Follow Step 2. Thaw 6 lb 8 oz frozen peaches; crush and combine peaches, 1 lb (2¼ cups) granulated sugar and 4 tsp yellow food coloring. In Step 3, mix peach mixture with soft serve mixture.
6. PINEAPPLE SOFT SERVE ICE CREAM: In Step 1, decrease water to 8¼ qt. Follow Step 2. Combine 13 lb 10 oz (2-No. 10 cn) canned crushed pineapple and 4 tsp yellow food coloring. In Step 3, mix pineapple mixture with soft serve mixture.

(CONTINUED)



**VANILLA SOFT SERVE ICE CREAM**  
(Ice Milk—Milk Shake Mix, Dehydrated)

7. **STRAWBERRY SOFT SERVE ICE CREAM:** In Step 1, decrease water to 8¼ qt. Follow Step 2. Thaw 6 lb 8 oz frozen strawberries; crush; add 1 tsp red food coloring (optional). In Step 3, mix strawberry mixture with soft serve mixture.
8. **VANILLA MILK SHAKE:** In Step 1, use 3 gal water. Follow Step 2. In Step 3, pour sufficient amount of mix into top hopper of milk shake machine (according to manufacturer's directions); freeze to a temperature of 27°F. to 30°F. **EACH PORTION:** Approximately 1 cup (8 oz).
9. **CHERRY MILK SHAKE:** Dissolve 1–5 gal yield pg (1.6 oz) cherry flavored beverage base in 5 qt warm water. Mix 3½ qt reconstituted beverage base concentrate with 8 lb 12 oz (1¼–5 lb cn) vanilla ice milk–milk shake mix, dehydrated. Stir in 9 qt cold water. Mix thoroughly. Chill 4 to 24 hours to 35°F. to 40°F. Pour into top hopper of milk shake machine. Freeze to a temperature of 27°F. to 30°F. Reserve leftover 1½ qt reconstituted beverage base concentrate for next batch. **EACH PORTION:** Approximately 1 cup (8 oz).
10. **ORANGE MILK SHAKE:** Follow directions for Variation 9. Use orange flavored beverage base. **EACH PORTION:** Approximately 1 cup (8 oz).
11. **STRAWBERRY MILK SHAKE:** Follow directions for Variation 9. Use strawberry flavored beverage base. **EACH PORTION:** Approximately 1 cup (8 oz).



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 25(1)

**VANILLA CREAM PUDDING**

YIELD: 100 Portions (3 Pans)

EACH PORTION: ½ Cup

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Milk, nonfat, dry ..	1 lb 10 oz	5¾ cups . . . . .	1. Reconstitute milk. Add sugar and salt. Heat to just below boiling. DO NOT BOIL.
Water, warm . . . . .	.....	7½ qt . . . . .	
Sugar, granulated .	2 lb . . . . .	4½ cups . . . . .	
Salt . . . . .	1 oz . . . . .	1½ tbsp . . . . .	
Starch, corn . . . . .	1 lb 4 oz .	1 qt . . . . .	2. Combine cornstarch, sugar, and water; stir until smooth. Add gradually to hot mixture. Cook at medium heat, stirring constantly, about 10 minutes or until thickened.
Sugar, granulated .	2 lb . . . . .	4½ cups . . . . .	
Water . . . . .	.....	2½ qt . . . . .	

(OVER)



INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole, slightly beaten	2 lb 8 oz .	1¼ qt (24 eggs)	.....	3. Stir about 1 qt hot mixture into eggs. Slowly pour egg mixture into remaining hot milk mixture; heat to boiling, stirring constantly. Cook about 2 minutes longer. Remove from heat.
Butter or margarine Vanilla .....	1 lb ..... .....	2 cups ... 6 tbsp ...	..... .....	4. Add butter or margarine and vanilla; stir until well blended. 5. Pour 1 gal pudding into each pan. Cover surface of pudding with waxed paper. 6. Refrigerate until ready to serve.

NOTE: Pudding will curdle if boiled or subjected to prolonged intense heat.

(CONTINUED)



## VANILLA CREAM PUDDING

### VARIATIONS

1. **BANANA CREAM PUDDING:** In Steps 1 through 4, prepare  $\frac{3}{4}$  of basic recipe for pudding. In Step 5, slice 10 lb bananas A.P. (30 bananas). Add to cooled pudding. To prevent discoloration, slice bananas just before adding to pudding. Fold an equal quantity into each pan of pudding. Follow Step 6.
2. **CHOCOLATE CREAM PUDDING:** In Step 1, increase sugar to 3 lb 12 oz ( $2\frac{1}{4}$  qt). In Step 2, combine 1 lb (1 qt) cocoa with cornstarch, sugar, and water. Omit Step 3. Follow Steps 4 through 6.
3. **COCONUT CREAM PUDDING:** Follow Steps 1 through 3. In Step 4, stir 2 lb ( $2\frac{1}{4}$  qt) chopped, prepared, sweetened coconut into pudding. Follow Steps 5 and 6.
4. **ORANGE CREAM PUDDING:** Follow Steps 1 through 3. In Step 4, stir 5 tbsp grated orange rind into pudding after removing from heat. Follow Steps 5 and 6. Garnish each portion with an orange section. 6 lb oranges A.P. (12 oranges) will yield 100 sections.
5. **PEANUT BUTTER CREAM PUDDING:** Follow Steps 1 through 3. In Step 4, omit butter or margarine. Use 3 lb ( $5\frac{1}{4}$  cups) peanut butter; stir into warm pudding until well blended. Follow Steps 5 and 6.
6. **PINEAPPLE CREAM PUDDING:** In Step 1, use  $1\frac{1}{4}$  gal water. Follow Steps 2 and 3. In Step 4, fold 6 lb 13 oz (1-No. 10 cn) canned, crushed, pineapple into pudding. Omit vanilla. Follow Steps 5 and 6.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 26(1)  
**CREAM PUFFS**

YIELD: 100 Portions (4 Pans)

EACH PORTION: 1 Cream Puff

PAN SIZE: 18 by 26-inch Sheet Pan

TEMPERATURE: 400°F. Oven; 350°F. Oven

INGREDIENTS	WEIGHTS	MEASURES	METHOD
Butter or margarine Water boiling	2 lb .....	1 qt ..... 2 qt .....	1. Combine butter or margarine and water; bring to a boil.
Flour, wheat, general purpose, sifted Salt	2 lb 8 oz .. .....	2½ qt ..... 1 tsp .....	2. Add flour and salt all at once, stirring rapidly. Cook about 2 minutes or until mixture leaves the sides of the pan and forms a ball. 3. Remove from heat; place in mixer bowl. Cool slightly.



INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole .....	3 lb 8 oz ..	1 <sup>3</sup> / <sub>4</sub> qt (34 eggs)	.....	<ol style="list-style-type: none"> <li>4. Add eggs, while beating at high speed, using a flat paddle. See Note 1. Beat until mixture is thick and shiny.</li> <li>5. Drop 2<sup>1</sup>/<sub>2</sub> tbsp batter (1-No. 30 scoop) 2 inches apart on lightly greased pans.</li> <li>6. Bake 10 minutes; reduce oven temperature to 350°F.; bake 30 minutes longer or until firm. Turn off oven.</li> <li>7. Open oven door slightly; leave puffs in oven 8 to 10 minutes to dry out after baking. Shells should be slightly moist inside.</li> <li>8. Using a pastry tube, fill shells. See Note 2.</li> <li>9. Refrigerate filled shells until served.</li> </ol>

(CONTINUED)



### CREAM PUFFS

- NOTE: 1. In Step 4, crack eggs into 8 small bowls (4-5 eggs per bowl); add one bowl of eggs at a time to mixture in mixer bowl. Beat after each addition. Repeat until all eggs are added.
2. Fill shells with  $\frac{2}{3}$  recipe Vanilla Cream Pudding (Recipe No. J-21). 2 gal Whipped Topping (Recipe No. K-16), Ice Cream (Recipe No. J-12) or commercial prepared hard ice cream may be used. Fill shells with  $\frac{1}{3}$  cup (1-No. 12 scoop) filling. Sprinkle with sifted powdered sugar or cover with Chocolate Glaze Frosting (Recipe No. G-42).
  3. Shells may be filled with Chicken Ala King, Chicken Salad, Tuna Salad, Ham Salad and Shrimp Salad.

### VARIATION

1. ECLAIRS: Follow Steps 1 through 4. In Step 5, use a pastry bag or drop  $2\frac{1}{2}$  tbsp batter in rows 2 inches by 6 inches apart; spread each mound into a 1 by  $4\frac{1}{2}$  inch rectangle, rounding sides or piling batter on top. Follow Steps 6 through 9.



**PINEAPPLE CRUNCH**

**YIELD: 100 Portions (2 Pans)**

**EACH PORTION: 1 Piece**

**PAN SIZE: 18 by 26-inch Sheet Pan**

**TEMPERATURE: 350°F. Oven**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Sugar, granulated ... Starch, pregelatinized Salt .....	3 lb 2 oz 6 oz .....	1 <sup>3</sup> / <sub>4</sub> qt .. 1 <sup>1</sup> / <sub>3</sub> cups 1/2 tsp ..	..... ..... .....	1. Combine sugar, starch and salt in mixer bowl. Blend thoroughly at low speed.
Water .....	.....	1 <sup>1</sup> / <sub>2</sub> qt ..	.....	2. Add water to sugar mixture; beat at low speed. Scrape bowl; beat until smooth.
Pineapple, canned, crushed Juice, lemon .....	13 lb 10 oz .....	1 <sup>1</sup> / <sub>2</sub> gal (2-No. 10 cn) 6 tbsp ..	..... .....	3. Fold in pineapple. 4. Spread about 3 <sup>1</sup> / <sub>2</sub> qt filling in each greased sheet pan. Sprinkle lemon juice on top of mixture in each pan.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 27(1)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cake Mix, Yellow	5 lb .....	3 qt (1-No. 10 cn)	.....	5. Omit soda pouch. Combine Cake Mix and coconut; add butter or margarine; mix until crumbly. 6. Sprinkle about 2 <sup>3</sup> / <sub>4</sub> qt mixture over each pan. 7. Bake 50 minutes or until lightly browned. 8. Cut 6 by 9.
Coconut, prepared, sweetened, flaked	1 lb .....	5 <sup>1</sup> / <sub>2</sub> cups ...	.....	
Butter or margarine, softened	1 lb .....	2 cups ...	.....	

- NOTE: 1. In Step 3, 13 lb 8 oz (2-No. 10 cn) canned pineapple chunks/tidbits may be used.  
 2. In Step 4, 8 oz lemons A.P. (2 lemons) will yield 6 tbsp juice.  
 3. In Step 5, 5 lb White Cake Mix may be used.  
 4. In Step 5, 1 lb (2 cups) chopped unsalted nuts may be used for coconut.

VARIATIONS

1. APPLE CRUNCH (APPLE PIE FILLING): Omit Steps 1 through 3. In Step 4, use 14 lb (2-No. 10 cn) canned prepared apple pie filling or prepare <sup>2</sup>/<sub>3</sub> recipe Apple Pie filling (Recipe Nos. I-8, I-8-3, I-9, I-9-1, or I-9-2.) Follow Steps 5 through 8.

(CONTINUED)



**PINEAPPLE CRUNCH  
VARIATIONS**

2. **BLUEBERRY CRUNCH (BLUEBERRY PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 14 lb (2-No. 10 cn) canned prepared blueberry pie filling or prepare  $\frac{2}{3}$  recipe Blueberry Pie filling (Recipe Nos. I-15-1, I-16, 17, or I-17-2). Follow Steps 5 through 8.
3. **CHERRY CRUNCH (CHERRY PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 14 lb (2-No. 10 cn) canned prepared cherry pie filling. Follow Steps 5 through 8.
4. **CHERRY CRUNCH (CANNED RED TART (SOUR) CHERRIES):** Follow Step 1. In Step 2, drain 12 lb 14 oz (2-No. 10 cn) canned, red tart (sour), pitted cherries. Use juice for water; add 6 oz ( $\frac{3}{4}$  cup) sugar to juice. In Step 3, fold in cherries. Follow Steps 4 through 8.
5. **PEACH CRUNCH (PEACH PIE FILLING):** Omit Steps 1 through 3. In Step 4, use 14 lb (2-No. 10 cn) canned prepared peach pie filling or  $\frac{2}{3}$  recipe Peach Pie filling (Recipe Nos. I-20, 23, 24, 24-1, or 25.) Follow Steps 5 through 8.
6. **PEACH CRUNCH (PEACHES, FROZEN):** Follow Step 1. In Step 2, drain 12 lb 14 oz thawed peaches. Use juice for water; add 6 oz ( $\frac{3}{4}$  cup) sugar to juice. In Step 3, fold in peaches. Follow Steps 4 through 8.



**CHOCOLATE SOFT SERVE ICE CREAM**  
 (Ice Milk Mix, Liquid, Fresh, Chocolate)

YIELD: 100 Portions (4¾ Gallons)

EACH PORTION: ¾ Cup (6 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ice milk mix, liquid, fresh, chocolate, chilled (35°F. to 40°F.)	.....	3½ gal ...	.....	1. Pour mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. 2. Freeze to a temperature of 18°F. to 22°F. (approximately 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.

NOTE: For Variations 1 and 2, remove the mix feed and air control units from soft serve ice cream freezer. While drawing the ice cream, the fruits and nuts must be stirred up occasionally from the bottom of freezer hopper.

CH-1

(OVER)



## VARIATIONS

1. **CHERRY CHOCOLATE NUT SOFT SERVE ICE CREAM:** Follow Step 1. Drain well and finely chop 3½–16 oz jar (1¾ qt) maraschino cherries; finely chop 12 oz (3 cups) walnuts or pecans. In Step 2, mix cherries and nuts with soft serve mixture.
2. **CHOCOLATE NUT SOFT SERVE ICE CREAM:** Follow Step 1. Finely chop 1 lb (1 qt) walnuts or pecans. In Step 2, mix nuts with soft serve mixture.
3. **CHOCOLATE MILK SHAKE (MILK SHAKE MIX, LIQUID, FRESH, CHOCOLATE):** In Step 1, use 4¼ gal liquid fresh chocolate milk shake mix. In Step 2, turn on refrigeration according to manufacturer's directions; freeze to a temperature of 27°F. to 30°F. **EACH PORTION:** Approximately 1 cup (8 oz).



**VANILLA SOFT SERVE ICE CREAM**  
 (Ice Milk Mix, Liquid, Fresh, Vanilla)

YIELD: 100 Portions (4¾ Gallons)

EACH PORTION: ¾ Cup (6 Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Ice milk mix, liquid, fresh, vanilla, chilled (35°F. to 40°F.)	.....	3½ gal ...	.....	1. Pour mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions. 2. Freeze to a temperature of 18°F. to 22°F. (approximately 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.

NOTE: For Variations 1 through 6, remove the mix feed and air control units from soft serve ice cream freezer. While drawing the ice cream, the fruits and nuts must be stirred up occasionally from the bottom of freezer hopper.



### VARIATIONS

1. **BLUEBERRY SOFT SERVE ICE CREAM:** Follow Step 1. Drain 12 lb 12 oz (2-No. 10 cn) canned blueberries. In Step 2, add blueberries to soft serve mixture.
2. **CHERRY VANILLA SOFT SERVE ICE CREAM:** Follow Step 1. Drain well and finely chop 3½-16 oz jar (1¾ qt) maraschino cherries. In Step 2, add cherries to soft serve mixture.
3. **MAPLE NUT SOFT SERVE ICE CREAM:** Follow Step 1. Finely chop 2 lb (2 qt) walnuts or pecans; combine nuts with ½ cup maple flavoring. In Step 2, add maple-nut mixture to soft serve mixture.
4. **PEACH SOFT SERVE ICE CREAM:** Follow Step 1. Thaw 6 lb 8 oz frozen peaches; drain; crush and combine peaches with 1 lb (2¼ cups) sugar and 4 tsp yellow food coloring. In Step 2, add peach mixture to soft serve mixture.
5. **PINEAPPLE SOFT SERVE ICE CREAM:** Follow Step 1. Drain 13 lb 10 oz (2-No. 10 cn) canned crushed pineapple; add 4 tsp yellow food coloring. In Step 2, add pineapple mixture to soft serve mixture.
6. **STRAWBERRY SOFT SERVE ICE CREAM:** Follow Step 1. Thaw 6 lb 8 oz frozen, strawberries; drain; crush; add 1 tsp red food coloring (optional). In Step 2, add strawberry mixture to soft serve mixture.
7. **VANILLA MILK SHAKE (MILK SHAKE MIX, LIQUID, FRESH, VANILLA):** In Step 1, use 4¼ gal fresh liquid vanilla milk shake mix. In Step 2, turn on refrigeration according to manufacturer's directions; freeze to a temperature of 27°F. to 30°F. **EACH PORTION:** Approximately 1 cup (8 oz).
8. **FRUIT FLAVORED SOFT SERVE ICE CREAM:** In Step 1, use 3½ gal ice milk mix, liquid, fresh, fruit flavored. Follow Step 2.



J. DESSERTS (PUDDINGS AND OTHER DESSERTS) No. 32

**SOFT SERVE YOGURT**

**YIELD: 100 Portions (4<sup>3</sup>/<sub>4</sub> Gallons)**

**EACH PORTION: <sup>3</sup>/<sub>4</sub> Cup (6 Ounces)**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Yogurt mix, fresh, liquid, vanilla or fruit flavored, chilled (35° to 40°F.)	.....	3 <sup>1</sup> / <sub>2</sub> gal. ...	.....	<ol style="list-style-type: none"> <li>1. Pour yogurt mix into top hopper of soft serve ice cream freezer; start dasher motor; turn on refrigeration according to manufacturer's directions.</li> <li>2. Freeze to a temperature of 18°F. to 22°F. (approximately 10 minutes) or until product can be drawn with a stiff consistency that will hold a peak.</li> </ol>

CH-4