

# Whipped Topping

Desserts

C-19

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Gelatin		2 tsp		1 Tbsp 1 tsp	1. Soften gelatin in cold water. Set aside for step 3.
Water, cold		¼ cup		½ cup	
Instant nonfat dry milk	4 oz	1 ⅔ cups	8 oz	3 ¼ cups	2. Combine dry milk and water. Whip until free of lumps. Heat to scalding. Remove from heat.
Water		1 ¼ cups		2 ½ cups	
					3. Add softened gelatin and stir until dissolved. Cover. Refrigerate overnight. (Chilling overnight produces a thicker mixture.)
Sugar	4 ½ oz	½ cup 2 Tbsp	9 oz	1 ¼ cups	4. Whip chilled mixture in mixer for 10 minutes at high speed. Add sugar, salt, and vanilla. Mix for 5 minutes on high speed until very stiff. Use immediately or refrigerate until served.
Salt		½ tsp		1 tsp	
Vanilla		2 tsp		1 Tbsp 1 tsp	
					5. Use as topping for pies, cakes, puddings, custards, fruit cups, or gelatin desserts.

SERVING:	YIELD:	VOLUME:
2 Tbsp.	<b>50 Servings:</b> about 1 lb 4 ½ oz	<b>50 Servings:</b> about 1 quart 2 cups

**100 Servings:** about 2 lb 9 oz

**100 Servings:** about 3 quarts

Tested 2004

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Nutrients Per Serving					
Calories	19	Saturated Fat	0.01 g	Iron	0.01 mg
Protein	0.81 g	Cholesterol	0 mg	Calcium	28 mg
Carbohydrate	3.90 g	Vitamin A	54 IU	Sodium	36 mg
Total Fat	0.02 g	Vitamin C	0.1 mg	Dietary Fiber	0.0 g