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**DESSERTS (SAUCES AND TOPPINGS) No.K 001 00**  
**WHIPPED CREAM**

**Yield** 100

**Portion** 2 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
72 cal	2 g	0 g	7 g	26 mg	7 mg	12 mg

**Ingredient**

CREAM,WHIPPING,COLD  
SUGAR,POWDERED,SIFTED  
EXTRACT,VANILLA

**Weight**

4-1/4 lbs  
5-1/4 oz  
7/8 oz

**Measure**

2 qts  
1-1/4 cup  
2 tbsp

**Issue**

**Method**

- 1 Pour cream into chilled mixer bowl. Using whip at medium speed, whip 1 gallon of cream 3 to 7 minutes or until slightly thickened.
- 2 Gradually add sugar and vanilla. Whip 7 to 8 minutes or until stiff. DO NOT OVER WHIP.
- 3 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

**DESSERTS (SAUCES AND TOPPINGS) No.K 002 00**  
**WHIPPED TOPPING (DEHYDRATED)**

**Yield** 100

**Portion** 3 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
29 cal	3 g	0 g	2 g	0 mg	8 mg	7 mg

**Ingredient**

WATER,COLD  
 WHIPPED TOPPING MIX,NONDAIRY,DRY  
 MILK,NONFAT,DRY  
 EXTRACT,VANILLA

**Weight**

2 lbs  
 1 lbs  
 1-5/8 oz  
 7/8 oz

**Measure**

3-3/4 cup  
 1 gal 1-5/8 qts  
 1/2 cup 2-2/3 tbsp  
 2 tbsp

**Issue**

**Method**

- 1 Place cold water in mixer bowl; add topping, milk, and vanilla. Using whip at low speed, whip 3 minutes or until well blended. Scrape down bowl.
- 2 Whip at high speed 5 to 10 minutes or until stiff peaks form. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 When topping is used for icing cakes, fold 2 cups sifted powdered sugar into whipped topping.

**DESSERTS (SAUCES AND TOPPINGS) No.K 002 01**  
**WHIPPED TOPPING (FROZEN)**

**Yield** 100

**Portion** 3 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
14 cal	1 g	0 g	1 g	0 mg	1 mg	0 mg

**Ingredient**

WHIPPED TOPPING,FROZEN,NONDAIRY

**Weight**

1 lbs

**Measure**

1 qts 2 cup

**Issue**

**Method**

- 1 Thaw topping in chilled mixer bowl. Using whip at medium speed, whip topping 10 to 20 minutes or until stiff peaks form. Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.

**Notes**

- 1 When topping is used for icing cakes, fold 2 cups sifted powdered sugar into whipped topping.

**DESSERTS (SAUCES AND TOPPING) No.K 003 00**  
**RUM SAUCE**

**Yield** 100

**Portion** 2 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
130 cal	12 g	0 g	9 g	25 mg	101 mg	18 mg

**Ingredient**

BUTTER  
 SUGAR,BROWN,PACKED  
 MILK,NONFAT,DRY  
 WATER  
 FLAVORING,RUM

**Weight**

2-1/2 lbs  
 2-3/4 lbs  
 1-1/4 oz  
 1 lbs  
 1-7/8 oz

**Measure**

1 qts 1 cup  
 2 qts 1/2 cup  
 1/2 cup  
 2 cup  
 1/4 cup 1/3 tbsp

**Issue**

**Method**

- 1 Melt butter or margarine; add brown sugar. Cook on low heat for 2 minutes, stirring constantly.
- 2 Reconstitute milk; add to sugar mixture. Cook, stirring constantly, until mixture comes to a boil.
- 3 Remove immediately from heat; cool 10 minutes.
- 4 Add rum flavoring; stir until well blended.

**DESSERTS (SAUCES AND TOPPING) No.K 004 00**  
**CHERRY SAUCE**

**Yield** 100

**Portion** 2-1/2 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
46 cal	12 g	0 g	0 g	0 mg	4 mg	4 mg

**Ingredient**

PIE FILLING,CHERRY,PREPARED  
WATER

**Weight**

8-3/4 lbs  
8-1/3 oz

**Measure**

1 gal 3/8 qts  
1 cup

**Issue**

**Method**

- 1 Combine pie filling with water in mixer bowl and mix well.

**DESSERTS (SAUCES AND TOPPING) No.K 005 00**  
**CHOCOLATE SAUCE**

**Yield** 100

**Portion** 2 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
83 cal	16 g	1 g	3 g	6 mg	31 mg	19 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 COCOA  
 WATER,COLD  
 BUTTER  
 EXTRACT,VANILLA

**Weight**

4-1/4 oz  
 3-1/8 lbs  
 3 lbs  
 9-1/8 oz  
 1 lbs  
 10 oz  
 1/2 oz

**Measure**

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

**Issue**

**Method**

- 1 Reconstitute milk. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter or margarine and vanilla; stir. Serve warm or at room temperature.

**Notes**

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter or margarine to 1/4 cup. Add chocolate with butter or margarine.

**DESSERTS (SAUCES AND TOPPINGS) No.K 005 01**  
**CHOCOLATE COCONUT SAUCE**

**Yield** 100

**Portion** 2 Tablespoons

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
109 cal	18 g	1 g	4 g	6 mg	45 mg	20 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 COCOA  
 WATER,COLD  
 BUTTER  
 EXTRACT,VANILLA  
 COCONUT,PREPARED,SWEETENED FLAKES

**Weight**

4-1/4 oz  
 3-1/8 lbs  
 3 lbs  
 9-1/8 oz  
 1 lbs  
 10 oz  
 1/2 oz  
 1-1/8 lbs

**Measure**

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

**Issue**

**Method**

- 1 Reconstitute milk. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter or margarine and vanilla; stir.
- 5 Just before serving, add sweetened, flaked coconut to sauce and mix well.

**Notes**

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter or margarine to 1/4 cup. Add chocolate with butter or margarine.



**CHOCOLATE MARSHMALLOW SAUCE**

**Yield** 100

**Portion** 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
97 cal	19 g	1 g	3 g	6 mg	33 mg	19 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 COCOA  
 WATER,COLD  
 BUTTER  
 EXTRACT,VANILLA  
 MARSHMALLOWS,MINIATURE

**Weight**

4-1/4 oz  
 3-1/8 lbs  
 3 lbs  
 9-1/8 oz  
 1 lbs  
 10 oz  
 1/2 oz  
 1 lbs

**Measure**

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

**Issue**

**Method**

- 1 Reconstitute milk. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter or margarine and vanilla; stir.
- 5 Just before serving, add miniature marshmallows to sauce and mix well.

**Notes**

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter or margarine to 1/4 cup. Add chocolate with butter or margarine.

**CHOCOLATE NUT SAUCE**

**Yield** 100

**Portion** 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
109 cal	16 g	2 g	5 g	6 mg	32 mg	23 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 COCOA  
 WATER,COLD  
 BUTTER  
 EXTRACT,VANILLA  
 NUTS,UNSALTED,CHOPPED,COARSELY

**Weight**

4-1/4 oz  
 3-1/8 lbs  
 3 lbs  
 9-1/8 oz  
 1 lbs  
 10 oz  
 1/2 oz  
 1 lbs

**Measure**

1-3/4 cup  
 1 qts 2 cup  
 1 qts 2-3/4 cup  
 3 cup  
 2 cup  
 1-1/4 cup  
 1 tbsp  
 3-1/8 cup

**Issue**

**Method**

- 1 Reconstitute milk. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter or margarine and vanilla; stir.
- 5 Just before serving, add chopped unsalted nuts to sauce and mix well.

**Notes**

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter or margarine to 1/4 cup. Add chocolate with butter or margarine.

CHOCOLATE MINT SAUCE

Yield 100

Portion 2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
83 cal	16 g	1 g	3 g	6 mg	31 mg	19 mg

**Ingredient**

MILK,NONFAT,DRY  
 WATER,WARM  
 SUGAR,GRANULATED  
 COCOA  
 WATER,COLD  
 BUTTER  
 FLAVORING,PEPPERMINT

**Weight**

4-1/4 oz  
 3-1/8 lbs  
 3 lbs  
 9-1/8 oz  
 1 lbs  
 10 oz  
 1/2 oz

**Measure**

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

**Issue**

**Method**

- 1 Reconstitute milk. Set aside for use in Step 3.
- 2 Mix sugar and cocoa with water to form a paste. Bring to a boil, stirring constantly; cool slightly.
- 3 Add milk stirring constantly. Bring to a boil; cook 3 minutes. Remove from heat immediately.
- 4 Add butter or margarine and peppermint flavoring; stir. Serve warm or at room temperature.

**Notes**

- 1 In Step 2, for 100 portions, 1 pound unsweetened, cooking chocolate may be used for cocoa. In Step 4, reduce butter or margarine to 1/4 cup. Add chocolate with butter or margarine.

**DESSERTS (SAUCES AND TOPPING) No.K 006 00**  
**CHERRY JUBILEE SAUCE**

**Yield** 100

**Portion** 1/4 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
86 cal	22 g	0 g	0 g	0 mg	25 mg	6 mg

**Ingredient**

CHERRIES,CANNED,DARK,SWEET,PITTED,INCL LIQUIDS  
 CORNSTARCH  
 SALT  
 SUGAR,GRANULATED  
 FLAVORING,BRANDY

**Weight**

13-3/8 lbs  
 3-3/8 oz  
 1/4 oz  
 1-3/4 lbs  
 1-3/8 oz

**Measure**

1 gal 2 qts  
 3/4 cup  
 1/8 tsp  
 1 qts  
 3 tbsp

**Issue**

**Method**

- 1 Drain cherries; set aside for use in Step 5. Take cherry juice and add water to equal 1 gallon per 100 portions.
- 2 Combine cornstarch, salt, and sugar. Add liquid; mix well.
- 3 Cook over medium heat until mixture comes to a boil.
- 4 Reduce heat; continue cooking slowly, stirring occasionally until sauce is thick and clear.
- 5 Remove from heat; add brandy flavoring and cherries.
- 6 Serve warm or cold.

**STRAWBERRY GLAZE TOPPING**

**Yield** 100

**Portion** 2-1/2 Tablespoons

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
36 cal	9 g	0 g	0 g	0 mg	2 mg	7 mg

**Ingredient**

STRAWBERRIES,FROZEN,THAWED  
 CORNSTARCH  
 SUGAR,GRANULATED  
 RESERVED LIQUID

**Weight**

9 lbs  
 7-1/2 oz  
 12-1/3 oz  
 4-2/3 lbs

**Measure**

1 gal  
 1-5/8 cup  
 1-3/4 cup  
 2 qts 1 cup

**Issue**

**Method**

- 1 Drain strawberries. Set juice aside for use in Step 2; berries for use in Step 3.
- 2 Combine cornstarch, sugar and strawberry juice. Bring to a boil. Cook at medium heat, stirring constantly until thick and clear. Remove from heat.
- 3 Fold strawberries per 100 portions into thickened mixture.
- 4 Chill topping.