

Cranberry Fluff



Servings:	65.00	Category:	Condiments or Other
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-56235

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRANBERRY SAUCE JELLIED	1 #10 CAN	In a large mixing bowl, break up the jellied cranberry sauce with a whisk or paddle UNTIL SMOOTH	164740
TOPPING WHIP PRE-WHIPPED	1 Quart	Gently fold in the whipped topping until fully combined and light pink in color add an extra dollop of whipped topping on top.	313165

Preparation Instructions

10 Scoop/ 3/8 cup.

1, #10 Can to 2, 16oz tubs of whipped topping.

Directions:

In a large mixing bowl, break up the jellied cranberry sauce with a whisk or paddle until smooth.

Gently fold in the whipped topping until fully combined and light pink in color add an extra dollop of whipped topping on top.

Chill for at least 2 hours before serving.

Optional:

A sprinkle of shredded coconut on top

Meal Components

Amount Per Serving

Meat/Meat Alternate	0.000
Grain	0.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.000
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 65.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	100.29
Fat	0.94g
Saturated Fat	0.94g
Trans Fat	0.01g
Cholesterol	0.00mg
Sodium	9.34mg
Carbohydrates	23.27g
Fiber	0.80g
Total Sugar	19.59g
Added Sugar	18.80g
Protein	0.05g
Vitamin A 0.00mcg RAE	Vitamin C 0.00mg
Calcium 0.23mg	Iron 0.00mg

Nutrition - Per 100g

No 100g Conversion Available