

Cranberry Fluff

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|----------------------|-----------|-----------------------|---------------------|
| 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