

COMPLETE

INSTANT

SATIN SMOOTH

KEY LIME FLAVOR BAVARIAN CREME

REORDER 516037

Bavarian Crème is without a doubt one of our most versatile dessert mixes. Nothing to add but water. The full bodied, creamy texture lends itself to a variety of uses.

You will find that this product is so compatible with fruits, fresh, frozen or canned, that your biggest problem would be to decide which type to use. Its texture is like soft ice cream. Its flavor is like a rich ice cream. A most delicious filling for making a cream-filled pie or topping a cake, filling to be used between layers of sheet cake, making parfaits, filling doughnuts, etc.

Bavarian Crème can also be used to make a Hi-Yield Mousse by adding milk, rather than water.

Directions: Pour very cold water (for Bavarian Crème) or milk (for Mousse) into mixer and add mix. Mix at low speed until powder is thoroughly wetted. Scrape down bowl and resume mixing at low speed, gradually increase to high speed as product thickens, and mix at high speed for 5 minutes. Transfer to pie shell or serving dishes and refrigerate 1 to 2 hours prior to serving.

| Yield | ½ Cup Servings | Mix | Cold Water |
|------------------|-------------------|-----------------|---------------|
| 3 to 4 cups | 6 to 8 | 1 cup | 1 ¼ cup |
| 3 Qts. To 1 Gal. | 24 to 32 | 4 cups | 5 cups |
| 4 to 5 Gal. | 120 to 160 | 6 lbs., 5 oz. | 1 Gal.+2 Qts. |
| 8 to 10 Gal. | 240 to 320 | 12 lbs., 10 oz. | 3 Gal. |
| 16 to 20 Gal. | 480 to 640 | 25 lbs., 4 oz. | 6 Gal. |

| Yield | ½ Cup Servings | Mix | Fluid Milk |
|-----------------|-------------------|-----------------|----------------|
| 4 1/2 to 6 cups | 9 to 12 | 1 cup | 14 fl. oz. |
| 1 to 1 ½ Gal. | 32 to 48 | 4 cups | 7 cups |
| 5 ½ to 7 Gal. | 176 to 224 | 6 lbs., 5 oz. | 2 Gal.+3 cups |
| 11 to 14 Gal. | 352 to 448 | 12 lbs., 10 oz. | 4 Gal.+1½ qts |
| 22 to 28 Gal. | 704 to 896 | 25 lbs., 4 oz. | 8 Gal + 3 qts. |

Nutrition Facts

128 servings per container

Serv. size 3 fl. oz. prepared (16g mix)

| Amount per serving Calories | 70 | | |
|--------------------------------|-----|--|--|
| % Daily Value | | | |
| Total Fat 3g | 4% | | |
| Saturated Fat 2.5g | 12% | | |
| Trans Fat 0g | | | |
| Cholesterol Omg | 0% | | |
| Sodium 55mg | 2% | | |
| Total Carbohydrate 11g | 4% | | |
| Dietary Fiber 0g | 0% | | |
| Total Sugars 8g | | | |
| Includes 8g Added Sugars | 16% | | |
| Protein <1g | | | |
| Vitamin D 0mcg | 0% | | |
| Calcium Omg | 0% | | |
| Iron 0mg | 0% | | |
| Potassium 0mg | 0% | | |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Ingredients: Sugar, Creamer Powder (Palm Oil, Corn Syrup Solids, Sodium Caseinate, Mono And Diglycerides, Sodium Silico Aluminate), Whipping Base (Hydrogenated Palm Kernal Oil, Maltodextrin, Mono And Diglycerides, Lactic And Fatty Acids Of Glycerol, Sodium Caseinate, Dipotassium Phosphate), Modified Corn Starch, Adipic Acid, Tetrasodium Pyrophosphate, Natural Flavor, Salt, Carrageenan, Xanthan Gum, Yellow #5 And #6. Contains Milk

NET WEIGHT 50 LBS. (22.68 KGS)