



Recipe #706 Diabetic Friendly Sugar Free Lemon Pudding

Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
3 cups	1-1/2 qts.	3 qts.	Splenda
1-1/2 qts.	3 qts.	1-1/2 gal.	Water
4	8	16	Eggs
3 cups	1-1/2 qts.	3 qts.	Water
1 cup + 2 Tbsp.	2-1/4 cups	1 qt. + 1/2 cup	Cornstarch
1-1/2 cups	3 cups	1-1/2 qts.	Lemon Juice
1 Tbsp.	2 Tbsp.	1/4 cup	Grated Lemon Rind
1/4 cup	1/2 cup	1 cup	Margarine

North Central New Mexico Economic Development District
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 Non-Metro Area Agency on Aging
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- 1. Add Splenda to 1st amount of water, heat to simmering.**
- 2. Beat eggs and mix in 2nd amount of water, and slowly mix into cornstarch.**
- 3. Add egg mixture to heated mixture, stirring constantly.**
- 4. Continue to stir mixture until mixture reaches boiling.**
- 5. Remove from heat.**
- 6. Stir in juice, rind and margarine, chill.**