

Shake Box Before Using



Enjoy these Favorite Tapioca recipes...

Fluffy Tapioca Cream

1 egg, separated
6 Tbsp. sugar, divided
3 Tbsp. MINUTE Tapioca
2 cups milk
1 tsp. vanilla

BEAT egg white in medium bowl with mixer on high speed until foamy. Gradually beat in 3 Tbsp. sugar until soft peaks form.

MIX tapioca, milk, egg yolk and remaining sugar in medium saucepan. Let stand 5 min.

BRING to full boil (a boil that doesn't stop bubbling when stirred) on medium heat, stirring constantly. Remove from heat. Add egg white mixture; stir until blended. Stir in vanilla.

COOL 20 min.; stir. Serve warm or chilled. Keep refrigerated. Makes 6 serving

Favorite Fruit Pies

	Fruit (cups)	MINUTE Tapioca	Sugar (cups)	Flavor Additions
Apple (sliced)	6	2 Tbsp.	3/4	1/2 tsp. ground cinnamon 1/4 tsp. ground nutmeg
Blueberry	4	1/4 cup	1	1 Tbsp. lemon juice 1/8 tsp. cinnamon
Strawberry-Rhubarb	2 c. sliced strawberries 2 c. sliced rhubarb	1/4 cup	1-1/4	1 tsp. orange zest (optional)

DIRECTIONS: Using chart above, mix fruit, tapioca, sugar and flavor additions in bowl. Let stand 15 minutes. Line 9-inch pie plate with pie crust. Fill with fruit mixture. Dot with 1 Tbsp. butter. Cover with top crust; seal and flute edge. Cut several slits in crust. Bake in preheated 400°F oven 45 to 50 minutes or until juices form bubbles that burst slowly. Cool. Makes 8 servings

Tapioca Pudding

1 egg
2-3/4 cups milk
1/3 cup sugar
3 Tbsp. MINUTE Tapioca
1 tsp. vanilla

WHISK egg and milk in medium saucepan until blended. Stir in sugar and tapioca. Let stand 5 min.

BRING to full boil (a boil that doesn't stop bubbling when stirred) on medium heat, stirring constantly. Remove from heat. Stir in vanilla.

COOL 20 min.; stir. Serve warm or chilled. Keep refrigerated. Makes 6 servings, 1/2 cup each

NOTE: For creamier pudding, press plastic wrap directly onto surface of pudding as it cools. For best results, use 2% or whole milk, but fat-free, 1% or lactose-free milk can also be used.

Microwave Preparation:
COMBINE all ingredients except vanilla in large microwaveable bowl. Let stand 5 min. Microwave on HIGH 10 to 12 min. or until mixture comes to full boil, stirring every 3 min. Stir in vanilla.

Chocolate Tapioca Pudding:
PREPARE as directed, increasing milk to 3 cups and sugar to 1/2 cup, and adding 3 oz. BAKER'S Semi-Sweet Chocolate to saucepan after 5 min. stand time.

SHAKE BOX BEFORE USING



Great for Puddings & Fruit Pies



SERVING SUGGESTION

PER 1-1/2 TSP. SERVING

20 CALORIES	0g SAT FAT 0% DV	0g SODIUM 0% DV	0g TOTAL SUGARS
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Microwavable NET WT 8 OZ (226g)

Nutrition Facts
About 38 servings per container
Serving size 1-1/2 tsp (6g)
Amount per serving
Calories 20
% Daily Value

Total Fat 0g 0%
Sodium 0mg 0%
Total Carbohydrate 5g 2%
Protein 0g

INGREDIENTS: PRECOOKED TAPIOCA, SOY LECITHIN.
CONTAINS: SOY.
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