CLAIMS

1. An edible topping composition which is pourable at 33°F to 45°F and 60°F to 80°F comprising:

   10 wt% to 45 wt% of non-hydrogenated oil/hydrogenated oil;

   15 wt% to 45 wt% milk product;

   15 wt% to 55 wt% water; and

   5 wt% to 30 wt% sweetener,

   wherein the combined weight percent of the non-hydrogenated/hydrogenated oil, the water, the milk product, and the sweetener is 80 wt% to 100 wt% of the composition, and each of the non-hydrogenated oil/hydrogenated oil content, the water content, and the milk product content is greater than the sweetener content of the edible topping composition,

   wherein the edible topping composition is whippable; and,

   wherein the milk product includes milk.

2. The edible topping composition of claim 1, wherein the hydrogenated oil comprises one or more oils selected from the group consisting of hydrogenated coconut oil, hydrogenated soybean oil, hydrogenated palm oil, and hydrogenated palm kernel oil.

3. The edible topping composition of claim 1, wherein the non-hydrogenated oil comprises one or more oils selected from the group consisting of coconut oil, cottonseed oil, corn oil, soybean oil, peanut oil, olive oil, palm oil, palm kernel oil, safflower oil, sunflower oil, avocado oil, mustard oil, peanut oil, rice bran oil, and sesame oil.

4. The edible topping composition of claim 1, wherein the non-hydrogenated oil comprises palm kernel oil.

5. The edible topping composition of claim 1, wherein the milk product comprises low-fat milk, 1% fat milk, 2% fat milk, whole milk, cream, yogurt, sour cream, dairy fat, milk powder, cream powder, whey powder, or a combination thereof.

6. The edible topping composition of claim 1, wherein the sweetener comprises sugars, sugar syrups, intensive sweeteners, or a combination thereof.

7. The edible topping composition of claim 1, further comprising one or more bulking agents selected from the group consisting of maltodextrin, polydextrose, polyglucose, xylitol, mannitol, and sorbitol.

8. The edible topping composition of claim 1, further comprising 0.01 to 5 wt% emulsifiers.

9. The edible topping composition of claim 1, further comprising 0.01 to 5 wt% stabilizers.

10. The edible topping composition of claim 1, further comprising 0.01 to 1 wt% salt.

11. The edible topping composition of claim 1, further comprising 0.1 to 5 wt% starches, modified starches, or combinations thereof.

12. The edible topping composition of claim 1, comprising:

NH oil/hydrogenated oil	10 to 40 wt%
Milk product	15 to 40 wt%
Water	15 to 40 wt%
Sweetener	5 to 25 wt%
Emulsifier	0 to 4 wt%
Stabilizer	0 to 4 wt%
Salt	0 to 1 wt%
Flavoring	0 to 1 wt%
Coloring	0 to 0.5 wt%.

13. A whipped topping composition comprising the composition of any of claims 1 - 12, wherein the whipped edible topping composition has a smooth, non-greasy texture, is free of waxy mouth feel, has an overrun of at least 150%, and is stable in a whipped form under refrigerated conditions for at least 24 hours.

14. A method for making the edible topping composition of any of claims 1 - 12 comprising:

providing the non-hydrogenated oil/hydrogenated oil, water, and sweetener;

mixing together the non-hydrogenated oil/hydrogenated oil, water, and sweetener to form a non-dairy blend;

providing the milk product;

heating the milk product to at least 55°C;
adding the heated milk product to the non-dairy blend;
mixing the heated milk product and the non-dairy blend at a temperature of at least 55°C to form a dairy blend;
HTST, UHT and/or pasteurizing the dairy blend;
homogenizing the dairy blend; and
cooling the homogenized dairy blend to a temperature that is less than 20°C to form the edible topping composition.

15. The method of claim 14, further comprising packaging and then freezing the dairy blend.

16. A method for making a whipped topping composition of claim 13 comprising:
providing the edible topping composition of any of claims 1- 12; and
whipping the edible topping composition to form a whipped product.

17. The method of claim 16, further comprising
HTST, UHT and/or pasteurizing the edible topping composition;
homogenizing the edible topping composition; and
cooling the edible topping composition to a temperature that is less than 20°C prior to whipping.

18. The method of claim 16 or 17, wherein the edible topping composition is provided in a frozen state and the method further comprises thawing the edible topping composition.