

Cornbread

Meal Components: Grains

Breads, B-09

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Whole wheat/enriched blend flour	1 lb	3 ¾ cups	2 lb	1 qt 3 ½ cups	<ol style="list-style-type: none"> Blend flour, cornmeal or corn grits, sugar, baking powder, and salt in mixer for 1 minute on low speed.
Cornmeal	1 lb	3 ¾ cups	2 lb	1 qt 3 ½ cups	
OR	OR	OR	OR	OR	
Enriched corn grits	1 lb	2 ¾ cups	2 lb	1 qt 1 ½ cups	
Sugar	5 ¼ oz	¾ cup	10 ½ oz	1 ½ cups	
baking powder		2 Tbsp 2 tsp	2 oz	? cup	
Salt		1 ¼ tsp		2 ½ tsp	
Frozen whole eggs, thawed	5 ¼ oz	? cup	10 ½ oz	1 ¼ cups	<ol style="list-style-type: none"> Mix eggs, milk, oil, cheese (optional), and chili peppers (optional). Add to dry ingredients and blend for 30 seconds on low speed. Beat until dry ingredients are moistened for 2-3 minutes on medium speed. DO NOT OVERMIX. Batter will be lumpy.

Fresh large eggs (see Special Tip)		3 each		6 each
Instant nonfat dry milk, reconstituted		3 ¾ cups		1 qt 3 ½ cups
Vegetable oil		½ cup		1 cup
Reduced fat Cheddar cheese, shredded (optional)	12 oz	3 cups	1 lb 8 oz	1 qt 2 cups
*Fresh green chili peppers, chopped (optional)	4 oz	¾ cup 3 Tbsp	8 oz	1 ¾ cups 2 Tbsp

3. Pour 4 lb 14 oz (2 qt 2 cups) batter into each half-sheet pan (18" x 13" x 1") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
4. Bake until lightly browned: Conventional oven: 400° F for 30-35 minutes. Convection oven: 350° F for 20-25 minutes.
5. Cut each half-sheet pan 5 x 10 (50 pieces per pan).

Notes

Special Tip:

For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.

For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide

Food as Purchased for

50 Servings

50 Servings

Green chili peppers

5 oz

10 oz

Serving

Yield

Volume

1 piece provides 1 serving of grains/breads.

50 Servings: 4 lb 14 oz (batter); 1 half-sheet pan

50 Servings: about 2 quarts 2 cups (batter); 50 pieces

100 Servings: 9 lb 12 oz (batter); 2 half-sheet pans

100 Servings: 1 gallon 1 quart (batter); 100 pieces