

Cornbread

Makes: 100 Servings

[100 Servings](#)

Ingredients	Weight	Measure
Enriched all-purpose flour	2 lb	1 qt 3 ½ c
Cornmeal OR Enriched corn grits	2 lb OR 2 lb	1 qt 3 ½ c OR 1 qt 1 ½ c
Sugar	10 ½ oz	1 ½ cups
baking powder	2 oz	1/3 cup
Salt		2 ½ tsp
Frozen whole eggs, thawed OR Fresh large eggs	10 ½ oz	1 ¼ cups OR 6 each
Instant nonfat dry milk, reconstituted		1 qt 3 ½ c
Vegetable oil		1 cup
Reduced fat Cheddar cheese, shredded (optional)	1 lb 8 oz	1 qt 2 cup
Fresh green chili peppers, chopped (optional)	8 oz	1 ¾ cup, 2 Tbsp

Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	108	
Total Fat	2.82 g	
Protein	2.65 g	
Carbohydrates	18.03 g	
Dietary Fiber	1 g	
Saturated Fat	0.45 g	
Sodium	151 mg	

Directions

1. Blend flour, cornmeal or corn grits, sugar, baking

powder, and salt in mixer for 1 minute on low speed.

2. 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.

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 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

Additional Tips

Green chili peppers – 10 oz food AP. Use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.