



GTIN: 10041449100262

ITEM#: 734-0540

KR PRO SSTYLE CORNBREAD

From the #1 recommended foodservice bake mix brand Krusteaz Professional Southern Style Corn Muffin is a traditional Southern cornbread that is dense in texture and slightly sweet.

Shelf Life	Storage Temp Min	Storage Temp Max
546 days	32°F	90°F

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), degermed yellow cornmeal, sugar, palm and soybean oil, dextrose, salt, Less than 2% of: baking soda, defatted soy flour, guar gum, monocalcium phosphate, sodium acid pyrophosphate, sodium aluminum phosphate, wheat protein isolate, whey (milk protein), xanthan gum.



Preparation and Cooking

FULL BATCH HALF BATCH

5 lb (full box) Mix

50 oz (6 1/4 cups) Water

HALF BATCH

2 1/2 lb (7 1/2 cups) Mix

25 oz (3 cups and 2 Tbsp) Water

1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 1 minute.

2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds.

3. Scale batter into greased or paper-lined pans.

HAND MIXING: Using a large bowl, stir together water and mix until well-blended.

Scale batter into greased or paper-lined pans.

Do not eat raw batter.

HIGH ALTITUDE: For full batch, add 1 1/2 oz (1/3 cup) all-purpose flour and an additional 6 oz

(3/4 cup) water. Prepare and bake as directed.

Pan Size: Sheet Pan (24x16x1-inch) Scale: 8lb batter Convection Oven: 350°F 14-16 minutes Standard Oven: 400°F 18-20 minutes. Full Yield Batch: 1, 24x16x1-inch pan (64, 3x2-inch cuts).

Pan Size: Half Sheet Pan (16x12x1-inch) Scale: 4lb batter Convection Oven: 350°F 14-16 minutes Standard Oven: 400°F 18-20 minutes.

Full Yield Batch: 2, 16x12x1-inch pans

(64, 3x2-inch cuts).

Pan Size: Hotel Pan 2 1/2-inch Full Scale: 8 lb batter

Convection Oven: 350°F 20-25 minutes Standard Oven: 400°F 25-30 minutes.

Full Yield Batch: 1, 2 1/2-inch full pan (64, 2 oz portions)

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Allergens



Nutrition Facts

0 servings per Container

Serving Size

1/4 cup dry mix

Amount per serving

Calories

130

% Daily Value*

Total Fat 3g **3%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 440mg **19%**

Total Carbohydrate 25g **9%**

Dietary Fiber 1g **3%**

Total Sugars 5g

Includes 4g Added Sugars **8%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 20mg **0%**

Iron 1mg **4%**

Potassium 50mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.