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KR PRO HSTYLE CORNBREAD

From the #1 recommended foodservice bake mix brand Krusteaz Professional Homestyle Corn Muffin Mix is slightly sweet with a fresh corn taste and a finer grain than traditional cornbread. The perfect complement to soups or salads; it is a welcome addition to every bread basket.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	95°F

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, degermed yellow corn flour, degermed yellow cornmeal, palm and soybean oil, dextrose, Less than 2% of: baking soda, monocalcium phosphate, natural and artificial flavors, salt, sodium aluminum phosphate, yellow 5, yellow 5 lake, yellow 6, yellow 6 lake. Freshness preserved with BHA.



Preparation and Cooking

FULL BATCH	HALF BATCH
5 lb (full box) Mix	2 1/2 lb (8 cups) Mix
50 oz (6 1/4 cups) Water	25 oz (3 cups and 2 Tbsp) Water

1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed for 1 minute.
2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds.
3. Scale batter into greased or paper-lined pans.

BAKING DIRECTIONS

Full Batch Sheet Pan: Preheat oven (350F for convection oven; 400 for standard oven). Pour 8lb of batter into a 24x16x1-inch greased full sheet pan. For a convection oven, bake for 14-16 minutes. For a standard oven, bake for 18-20 minutes.

Half Batch Sheet Pan: Preheat oven (350F for convection oven; 400 for standard oven). Pour 4lb of batter into a 16x12x1-inch greased full sheet pan. For a convection oven, bake for 14-16 minutes. For a standard oven, bake for 18-20 minutes.

Hotel Pan: Preheat oven (350F for convection oven; 400 for standard oven). Pour 8lb of batter into a 2 1/2 inch greased full pan. For a convection oven, bake for 25-30 minutes. For a standard oven, bake for 30-35 minutes.

Standard Muffin Pan: Preheat oven (350F for convection oven; 400 for standard oven). Pour 2 1/4 oz (#20 Scoop) of batter into each tin. For a convection oven, bake for 10-12 minutes. For a standard oven, bake for 12-14 minutes.

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Allergens



Nutrition Facts

64 servings per Container

Serving Size

1/4 cup dry mix

Amount per serving

Calories 140

% Daily Value*

Total Fat 3g **3%**

Saturated Fat 2g **8%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 280mg **12%**

Total Carbohydrate 26g **9%**

Dietary Fiber 0g **0%**

Total Sugars 8g

Includes 8g Added Sugars **16%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 30mg **2%**

Iron 1mg **6%**

Potassium 30mg **2%**

* 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.