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KR PRO HONEY CORNBREAD

From the #1 recommended foodservice bake mix brand, Krusteaz Professional Honey Cornbread features traditional corn flavor with notes of honey and a moist, slightly cake-like texture. This mix offers a convenient, foolproof way to make delicious cornbread every time.

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

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, degermed yellow cornmeal, soybean oil, salt, leavening (baking soda, sodium acid pyrophosphate), dextrose, egg whites, food starch-modified, nonfat milk, honey powder, natural flavor.



Preparation and Cooking

FULL BATCH

5 lb (full box) Mix
36 oz (4 1/2 cups) Water

HALF BATCH

2 1/2 lb (8 cups) Mix
18 oz (2 1/4 cups) 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 an additional 4 oz (1/2 cup) water. Prepare and bake as directed.

BAKING DIRECTIONS: Convection: 350F Standard: 400F

Half Sheet Pan: 3lb 10oz batter;

Convection: 14-16 minutes

Standard: 18-20 minutes

Full batch yield: 2, 16x12x1-inch pans (64, 3x2-inch cuts)

Standard Muffin Pans: 2 1/4 oz batter (#20 scoop);

Convection: 12-14 minutes

Standard: 14-16 minutes

Full batch yield: 4 1/4 dozen (2 oz muffins)

Cast Iron Pan (9-inch): 1 lb 13 oz batter;

Convection: 26-32 minutes

Standard: 28-34 minutes.

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Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT

Nutrition Facts

64 servings per Container

Serving Size

1/4 cup mix

Amount per serving

Calories

130

% Daily Value*

Total Fat 3g 4%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 330mg 14%

Total Carbohydrate 25g 9%

Dietary Fiber 0g 0%

Total Sugars 11g

Includes 10g Added Sugars 20%

Protein 2g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron 1mg 4%

Potassium 30mg 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.