

## Ready to Bake Honey Cornbread and Muffin Batter

From the #1 recommended foodservice bake mix brand, Krusteaz Professional Ready to Bake Honey Cornbread and Muffin Batter has a sweet corn flavor with a hint of vanilla. Bakes up moist and tender with rich golden color which cuts cleanly. Offers a crumbly, cornmeal texture you would expect from a premium cornbread with no preservatives.



Shelf Life	Storage Temp Min	Storage Temp Max
243 days	32°F	45°F

### Ingredients

Enriched bleached flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), water, sugar, degermed yellow cornmeal, soybean oil, eggs, glycerin, Less than 2% of: baking soda, degermed yellow corn flour, fully hydrogenated vegetable oil (contains one or more of the following: soybean oil, palm oil, cottonseed oil), guar gum, honey, natural and artificial flavor (contains milk), salt, sodium aluminum phosphate, annatto (color), turmeric (color).

### Preparation and Cooking

**DIRECTIONS:**

1. Remove pouch of Krusteaz Professional Ready to Bake Honey Cornbread and Muffin Batter from refrigerator; no slacking required.
  2. For Cornbread: Prepare pan by lightly greasing.
  3. For Muffins: Line muffin pan with liners (recommended). If liners are not used, lightly grease each muffin cup
  4. For Cornbread: Cut open one end of pouch and squeeze batter into prepared pan. Spread batter evenly in pan.
  5. For Muffins: Cut open one end of pouch and squeeze batter into large bowl. Using a #20 scoop, scoop batter into prepared muffin pans filling each cup 2/3 full
  6. Bake according to chart. Turn half-sheet pan and muffins halfway through baking time. Check for doneness using toothpick and add additional bake time, if needed
- Tips: Add your favorite inclusions to create your own unique creation. We recommend adding your inclusions prior to baking.

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### Allergens



## Nutrition Facts

<b>128 servings per Container</b>	
<b>Serving Size</b>	<b>1/32 pouch</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>170</b>
<b>% Daily Value*</b>	
<b>Total Fat 7g</b>	<b>9%</b>
<b>Saturated Fat 1g</b>	<b>5%</b>
<b>Trans Fat 0g</b>	
<b>Cholesterol 20mg</b>	<b>7%</b>
<b>Sodium 250mg</b>	<b>11%</b>
<b>Total Carbohydrate 28g</b>	<b>10%</b>
<b>Dietary Fiber 1g</b>	<b>3%</b>
<b>Total Sugars 12g</b>	
<b>Includes 9g Added Sugars</b>	<b>18%</b>
<b>Protein 2g</b>	
<b>Vitamin D 0mcg</b>	<b>0%</b>
<b>Calcium 10mg</b>	<b>0%</b>
<b>Iron 1mg</b>	<b>4%</b>
<b>Potassium 30mg</b>	<b>0%</b>

\* 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.