



GTIN: 10041449477883

ITEM#: 734-6686

SHEPHERD'S GRAIN KRUSTEAZ PROFESSIONAL HOMESTYLE CORNBREAD

PRO Homestyle Cornbread



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

Ingredients

Enriched unbleached flour (wheat flour*, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), degermed yellow cornmeal, sugar, palm and soybean oil, dextrose, Less than 2% of: baking soda, calcium acid pyrophosphate, egg whites, monocalcium phosphate, salt.

Preparation and Cooking

FULL BATCH

5 lb (full box) Mix

48 oz (6 cups) Water

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

2. Scrape bowl and paddle. Change to medium speed and mix 1 minute.

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.

BAKING DIRECTIONS: Convection Oven: 350F; Standard Oven: 400F

Cast Iron Pan (9-inch): 2lb batter; Convection: 26-32 minutes; Standard: 28-34 minutes; Yield: 4, 9-inch pans (16, 4x1 1/2-inch slices)

Half Sheet Pan (16x12x1-inch): 4 lb batter; Convection: 14-16 minutes; Standard: 18-20 minutes; 2, 16x12x1-inch pans (64, 3x2-inch cuts)

Prep Pan (7 1/2 quart): 8lb batter; Convection: 25-30 minutes; Standard: 33-38 minutes; Yield: 1.7 1/2 qt prep pan (64, 2 oz portions)

Standard Muffin Pans: 2 1/4 oz batter (#20 scoop); Convection: 10-12 minutes; Standard: 12-14 minutes; 4 1/2 dozen 2 oz muffins

HANDLING TIPS: Do not overmix batter. When scale is not available, fill pans half full. Cornbread is done when crust is golden brown.

HALF BATCH

2 1/2 lb (8 1/3 cups) Mix

24 oz (3 cups) Water

Nutrition Facts

64 servings per Container

Serving Size

1/4 cup dry mix

Amount per serving

Calories**120**

% Daily Value*

Total Fat 0g 0%

Saturated Fat 1g 5%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 260mg 11%

Total Carbohydrate 23g 8%

Dietary Fiber 1g 2%

Total Sugars 7g

Includes 7g Added Sugars 14%

Protein 2g

Vitamin D 0mcg 0%

Calcium 100mg 8%

Iron 1mg 6%

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.

View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT