



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**                      **HALF BATCH**  
 5 lb (full box) Mix                2 1/2 lb (8 1/3 cups) Mix  
 48 oz (6 cups) Water            24 oz (3 cups) Water

- Place water in mixer bowl; add mix. Using a paddle, mix on low speed 1 minute.
- Scrape bowl and paddle. Change to medium speed and mix 1 minute.
- 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.

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## Allergens



## Nutrition Facts

64 servings per Container

**Serving Size**

1/4 cup dry mix

Amount per serving

**Calories** **120**

% Daily Value\*

<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 1g	<b>5%</b>
<i>Trans Fat</i> 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 260mg	<b>11%</b>
<b>Total Carbohydrate</b> 23g	<b>8%</b>
Dietary Fiber 1g	<b>2%</b>
Total Sugars 7g	
Includes 7g Added Sugars	<b>14%</b>
<b>Protein</b> 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.