CORNBREAD (1 OZ. EQ.) (ENRICHED)

MEAL COMPONENT CONTRIBUTION:
1 oz. eq. enriched grain
NUMBER OF PORTIONS: 200 **SIZE OF PORTION:** 1 piece
RECIPE HACCP PROCESS: #2 - Same day service

ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 200 SERVINGS)
Flour, All Purpose, Enriched, #2011	3 quarts + 1 pint
Cornmeal, Enriched, #2006	1 gallon
Baking Powder, Double Acting, #2000	1 cup
Salt, Table, #2723	1/4 cup
Sugar, Granulated, #2027	2 1/2 cups
Margarine, Bulk, #1319	8 ounces
Eggs, Whole, Fresh, #1318	10 eggs
Milk, Reduced Fat, 2% Milkfat, Bulk	1 gallon
Pan Release Spray, Vegetable Oil, #2514	10 second spray

DIRECTIONS

1. Blend the flour, cornmeal, baking powder, salt, and sugar in mixer bowl for 1 minute at low speed.
2. Melt the margarine.
   Mix the melted margarine, eggs, and milk together.
3. Add the mixture to the dry ingredients in the mixer bowl and blend for 30 seconds at low speed.
   Mix on medium speed for about 2 to 3 minutes or just until ingredients are moistened. (Do not overmix or cornbread will be tough and rubbery).
   The batter will be lumpy.
4. Spray two sheet pans (18" x 26" x 1") with pan release spray.
5. Pour 1 gallon (4 quarts) of batter into each sheet pan that has been lined with parchment paper or sprayed with food release spray. For 100 servings use 1 pan, and for 200 servings use 2 pans.
6. Bake until golden brown:
   - Conventional oven: 400 degrees F for 30 -35 minutes.
   - Convection oven: 350 degrees F for 20 -25 minutes.
7. Cut pans 10 X 10 (100 pieces per pan).
8. Portion 1 piece per serving. Each portion provides 1 oz. eq. enriched grain.

PRODUCTION NOTES

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
"Culinary Techniques for Healthy School Meals: Preparing Quick Breads" provides seasoning and serving ideas for breads.

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NUTRIENTS PER SERVING

Calories	100	Dietary Fiber	0.56 g	Sodium	282.00 mg	Sat. Fat	0.71 g
Carbohydrates	18.18 g	Protein	2.57 g	Total Fat	1.80 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF CORNBREAD (1 OZ. EQ.) (ENRICHED)

1.

Cornbread can either be cut for rectangle or triangle servings

2.

1 serving of Cornbread (1 oz. eq.)