

CORNBREAD (2 OZ. EQ.) (ENRICHED)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. enriched grains

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 piece**RECIPE HACCP PROCESS:** #2 - Same day service

ENRICHED GRAIN

INGREDIENT	MEASURE (FOR 100 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 cup cups
Margarine, Bulk, #1319	8 ounces
Eggs, Whole, Fresh, #1318	10 eggs
Milk, Reduced Fat, 2% Milkfat, Bulk	1 gallon + 1 pints
Pan Release Spray, Vegetable Oil, #2514	10 second spray

DIRECTIONS

1. Mix dry ingredients in large bowl.
2. Melt margarine and add with eggs, and milk to the mixer bowl. Stir to blend.
3. Add dry mixture to the liquids. Mix on low speed. (Do not overmix or cornbread will be tough and rubbery.)
4. Spray two sheet pans (18" x 26" x 1") with food release spray.
5. Pour 1 gallon (4 quarts) into each sprayed sheet pan.
6. Bake at 375 degrees F for 15 minutes or until golden brown.
7. Cut pans 5 x 10 (50 pieces per pan).
8. Portion 1 piece per serving. Each portion provides 2 oz. eq. enriched grains.

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.

NUTRIENTS PER SERVING

Calories	200	Dietary Fiber	1.12 g	Sodium	565.00 mg	Sat. Fat	1.42 g
Carbohydrates	36.36 g	Protein	5.14 g	Total Fat	3.60 g	Trans Fat	0.00 g

CORNBREAD (2 OZ. EQ.) (ENRICHED)

ILLUSTRATED PRESENTATION OF CORNBREAD (2 OZ. EQ.) (ENRICHED)

1.



Cutting cornbread for service

2.



1 serving of Cornbread (2 oz. eq.)