

Cornbread

Yield: 2 hotel pan
 Serving Size:
 Portions: 100

-instructional use only-

Ingredients	Weight/Volume/Count	Directions / Method of Preparation
AP flour	2 lb	<ol style="list-style-type: none"> 1. Preheat oven to 400F (350F for convection oven) 2. Lightly spray both hotel pans. Set aside. 3. Combine flour, cornmeal, sugar, baking powder, and salt in a mixing bowl. Set aside. 4. In a different mixing bowl, lightly beat eggs. Add milk, oil, cheese and chili peppers. 5. Add to dry ingredients and fold until dry ingredients are moistened but DO NO OVERMIX. Batter will be lumpy. 6. Pour batter onto a greased hotel pan and bake until it's golden brown on top and a knife comes out clean when inserted. 7. Serve immediately or let cool at room temperature and wrap with plastic wrap until ready for service. Label it.
Cornmeal	2 lb	
Sugar	12 oz	
Baking powder	5 Tbl + 1 tsp	
Salt	2 ½ tsp	
Eggs	6 each	
Milk	7 ½ cup	
Vegetable oil	1 cup	
Cheddar cheese, shredded	2 lb	
Green chilies (optional)	1 lb	

Equipment: Pan spray, large mixing bowl, scale, measuring spoons, spatula, hotel pans, knife, serving utensil

Notes:

Please note:

Workshop recipes are for skills-training only. It's up to the district to identify/evaluate the use of this recipe to comply with all USDA regulations.

