

—— CLEAN LABEL - BAKES IN BOX ——

Quarter Sheet Cornbread



Kitchen Cupboard™ Clean Label cornbread is made with simple, wholesome ingredients and packaged in our signature PanFree® format for ease of baking. Generous flecks of cornmeal combined in a rich batter give this cornbread its signature moist and sweet profile.



QUARTER SHEET CLEAN LABEL CORNBREAD

KC ITEM #	CORNBREAD <i>Panfree</i> BAKEABLE BOX	Wt. oz.	Units	Pkg.
9422218	BNJKC Cornbread Quarter Sheet Batter	48	6	case

Gross Case Weight: 28.5 Lb.
Net Case Weight: 27 Lb.
Dimensions: 20 x 12.75 x 7.25
Ti/Hi: 8 x 8
Cube: .57 Cf
Storage: 0° or below
Shelf Life Frozen: 364 days



- NO artificial flavors
- NO artificial preservatives
- NO artificial certified colors
- NO high fructose corn syrup
- NO high-intensity sweeteners
- NO partially hydrogenated oils
- NO aluminum phosphates
- NO modified starches
- NO artificial trans fats
- NO bleached flour

Preparation Instructions

1. Remove desired number of cornbreads from freezer.
2. Remove plastic wrap.
3. Place two cornbreads on a full sheet pan, as shown.
4. Allow to sit at room temperature for approximately 20 minutes to thaw.
5. Once soft, use a spatula to spread batter in the pan (for best results).
6. Garnish as desired.



Frozen
cornbread
batter in case



Raw cornbread
batters on sheet pan

Baking Instructions

Rack Oven: Bake at 350° F for 55 to 60 minutes or until done. **Convection Oven:** Bake at 325° F for 55 to 60 minutes or until done. Remember to adjust bake times if incorporating add-ins or fruit toppings.

Cornbread is done when top springs back to light touch or a toothpick inserted in center comes out cleanly.



Baked Quartersheet Cornbread