



Corn Mix Instructions Made with Inclusions



Large Batch

5 lbs. Mix
1 Quart Water
1-2 lbs. Inclusions (see list on back)

Small Batch

2 ½ lbs. Mix (7 cups)
1 lb. Water
12 oz. Inclusions (see list on back)

Mix: Place mix and ½ water into a mixing bowl. Mix on medium speed until smooth, about 3 minutes. Add remaining water; scrape down. Mix on medium speed until smooth, about 3 minutes. Fold in Inclusions (see list on back).

(Small Batch can be made using a hand mixer; slowly add water to dry mix until blended. Beat on medium speed for 2-3 minutes until smooth. Fold in Inclusions (see list on back).

Scoop: Using a level ice cream scoop, deposit batter into greased or paper-lined muffin pans. Garnish as desired.

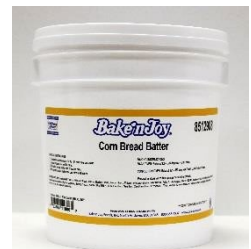
Bake: Standard Oven: Bake at 375° - 400° for about 30 minutes or until done.
Convection Oven: Bake at 325° - 350° with NO FAN for 7-10 minutes; turn FAN ON and bake about 18 minutes or until done.

Product is done when top springs back to light touch.

Corn Batter Instructions Made with Inclusions

- Thaw batter in refrigerator for 12-24 hours before using.
- Grease or paper-line muffin pans.
- Stir batter. Fold in Inclusions (see list on back).
- Scoop batter into prepared pans.

Bake: Rack Oven: Bake at 350° - 375° until done.
Convection Oven: Bake at 325° - 350° with LOW FAN until done.
Product is done when top springs back to light touch.



Inclusion Variations

Blueberry - 2 cups or 8 oz.

Cranberry Walnut/Pecans – 2 cups or 8 oz. Cranberries; 1 ¼ cups Walnuts/Pecans

Raspberry – 2 cups or 8 oz.

Cranberry – 2 cups or 8 oz.

Jalapeno/Cheddar Cheese – 2 cups Jalapeno or 8 oz.; 1 ¼ cups Cheddar Cheese

Pepper Jack Cheese - 2 cups or 8 oz.

Roasted Red Peppers, Caramelized Onions, Rosemary - 2 cups or 8 oz. Roasted Red Peppers;
1 ¼ cups Caramelized Onions; Garnish with Rosemary

Strawberry Rhubarb - 2 cups or 8 oz.

Pineapple/Toasted Coconut - 2 cups or 8 oz. Pineapple; 1 ¼ cups Toasted Coconut

Whole Kernel Corn - 2 cups or 8 oz.

Alternative Use

Crumble and bake until golden brown and serve as a sweet, crunchy salad topping or atop Mac 'n Cheese, Chili or Chowder

Serving Suggestions



Cornbread with Chili



Cornbread with Peppers & Onions



Cornbread with Poached Egg



Cornbread with Jalapeno
Cheddar Cream Sauce