

### Gather Items

1. PanFree 48 oz. Cornbread or Jalapeno Cornbread
2. Sheet pan
3. Finishing Supplies

### Initial Preparation: (review varieties as some have steps to do before baking)

1. Remove the desired number of cakes from the freezer.  
RETURN UNUSED CAKES TO THE FREEZER IMMEDIATELY
2. Remove plastic wrap and place two corn breads on a full sheet pan
3. Allow to sit at room temperature for approximately 20 minutes to thaw
4. Once soft, use a spatula to spread batter in the pan (for best results)

Smoothing batter



### Baking:

Rack oven: Bake at 350° F for 45–50 minutes or until done. (Remember to adjust bake time if incorporating any add-ins or fruit toppings.)

Convection oven: Bake at 325° F for 35–40 minutes or until done. (Remember to adjust bake time if incorporating any add-ins or fruit toppings.)

Bake times are approximate as all ovens are different.

### Variety Suggestions/Plain Corn Bread:



Berry Corn Cake

#### Before baking:

- Fold in 8 oz. frozen and thawed fruit (like blueberries, cranberries, raspberries) into batter and smooth top of batter
- Bake as directed above



Chocolate Chip Corn Bread

#### Before baking:

- Fold in 8 oz. chocolate chips into batter and smooth top of batter
- Bake as directed above



Top batter with fruit, chocolate chips or corn kernels



Spread fruit or chips with a spatula to incorporate into the batter.

## Panfree™ Quarter Sheet Cornbread Handling

### Variety Suggestions/Plain Corn Bread:

#### Fiesta Cornbread

Before baking:

- Fold in 8 oz. frozen pepper strips and smooth outbatter
- Top with corn meal
- Bake as directed on page 1
- Can use grilled onions and/or red pepper strips as well

#### Cornbread with a Kick

Before baking:

- Fold in 3/4 oz. crushed red pepper flakes into batter and smooth out (top with corn meal if desired)
- Bake as directed on page 1

#### Cornbread with Kernels

Before baking:

- Fold in 8 oz. frozen whole kernel corn (or canned) into batter and smooth out (top with corn meal if desired)
- Bake as directed on page 1

### Variety Suggestions/Jalapeño Cheddar Corn Bread:



#### Cheesy Jalapeño Cheddar Cornbread

Before baking:

- Cover top of batter with 8 oz. shredded cheddar cheese
- Bake as directed on page 1



#### Grande Jalapeño Cheddar Cornbread

WHILE baking:

- Bake as directed and in the last 5 minutes, top with a mixture of roasted red and green pepper strips and caramelized onions
- Continue the last five minutes of bake time

### Cutting Suggestions:

Simply fold down the sides and slice! Try different shapes and sizes for variety.

