



KITCHEN CUPBOARD™ CLEAN LABEL

# QUARTER SHEET CORNBREAD

NEW

Kitchen Cupboard™ Clean Label cornbread is made with simple, wholesome ingredients and packaged in our signature PanFree® format for ease of baking.





## KITCHEN CUPBOARD™ CLEAN LABEL QUARTER SHEET CORNBREAD

**Our clean label batters are deposited into bakeable boxes, then flash frozen for excellent taste and performance.**

- 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

| ITEM #  | CORNBREAD                            | <i>Panfree</i> | Wt. oz. | Units | Pkg. | UPC Code       | Net Wt. (Lbs.) | Gross Wt. (Lbs.) | Dimensions (L" x W" x H") | TI / HI (cases) | Cube (cubic feet) | Storage Temp (Fahrenheit) | Shelf Life |
|---------|--------------------------------------|----------------|---------|-------|------|----------------|----------------|------------------|---------------------------|-----------------|-------------------|---------------------------|------------|
| 9422218 | BNJKC Cornbread Quarter Sheet Batter |                | 48      | 6     | case | 00793760123712 | 18             | 21               | 17.25 x 12.75 x 7.25      | 8 x 8           | 0.92              | 0° or Below               | 364 days   |

### 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.

### 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 clean.

Raw cornbread batters in case



Raw cornbread batters on sheet pan



Baked Quarter Sheet Cornbread

