



RECIPE NAME: Cornbread Squares

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 square	
Serving Utensil:	
Servings per Pan: 50	

Recipe Adapted From:

Child Nutrition
Recipe Box



Ingredients	Weight	Measure	Procedure
Whole Wheat Flour	1 lb	3 cups	<ol style="list-style-type: none"> Blend flour, cornmeal, sugar, baking powder, and salt together and mix on low speed for 1 minute. In a separate bowl, mix eggs, milk, and oil. Add to dry ingredients and blend for 30 seconds on low. Blend until dry ingredients are moist, 2-3 minutes on medium speed. DO NOT OVERMIX, batter will be lumpy. Spray one half sheet pan (18" x 13" x 1") with pan release spray. Pour batter into pan. Bake until lightly browned: Conventional oven: 400°F for 30-35 minutes Convection oven: 350°F for 20-25 minutes Remove from oven. Cool for 10 minutes. Portion: Cut the pan 5 x 10 = 50 pieces per pan. Each piece about 2" x 2 ½."
Cornmeal, Enriched, Yellow	1 lb	2 ½ cups	
Sugar, Granulated	6 oz	1 cup	
Baking Powder		¼ cup	
Salt		1 ½ tsp	
Whole Eggs, Frozen, Thawed	6 oz	⅔ cup	
Milk, Skim		3 ½ cups	
Vegetable Oil		½ cup	

Total Yield:		Number of Pans: 1
Weight: 4 lb 1 oz	Measure (volume):	Pan Size: 18" x 13" x 1"

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/MeatAlternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
Fruits						
Grains	1.0 oz eq.					
Calories:	108					
Saturated Fat (g):	0.50 g					
Sodium (mg):	199.26mg					