

<b>Recipe Name:</b>	Cornbread
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<b>Ingredients</b>	<b>Portion</b> (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	<b>Brand</b>	<b>Item #</b>	<b>Component</b> (Office will fill in)
Flour	1 cup	Sysco		
Yellow cornmeal	1 cup	Sysco		
Granulated sugar	$\frac{2}{3}$ cup	Sysco		
Salt	1 teaspoon	Sysco		
Baking powder	3 $\frac{1}{2}$ teaspoons	Sysco		
Oil	$\frac{1}{3}$ cup	Sysco		
Eggs	1	Sysco		
Milk	1 cup	Sysco		

### Instructions

Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.

*Include if applicable:* **Cooking details**

- a. pan type and size
- b. whether you line the pan with parchment paper
- c. number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan)
- d. whether you cover with parchment paper and foil
- e. oven temperatures, cooking times
- f. internal temperature checks

*Include if applicable:* **Packaging information** (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)

**Last step should be: Serve immediately OR store in refrigerator/warmer until serving**

- 1: Grease a full size sheet pan well and set aside. Pre- heat oven to 400 degrees.
- 2: In a mixing bowl combine flour, cornmeal, sugar, salt, and baking powder. Whisk the ingredients to combine well.
- 3: Add your milk, egg, oil, butter and stir until the mixture becomes an even consistency with only a few lumps remaining.
- 4: Put the batter into the prepared pan. Insert the toothpick into the center and make sure it comes out clean.

<b>Yield:</b>	48
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**Recipe #:** 54