

Recipe I/D... D14 AM Portion Size: 1.00 PC Adjusted Servings 100
 Description... CORN BREAD Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	3.50 LB	3.50 QT
45-010245	CORNMEAL, FARM 50 LB BAG	4.50 LB	3.00 QT
23-000322	M LK, REPLACER 50# BAG	12.00 OZ	2.50 CUP
		Conv Factor:	16.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	8.00 OZ	1.00 CUP
		Conv Factor:	16.000
99-400600	BAKING POWDER, 8/5 LB (CP)	2.60 OZ	.30 CUP
99-700730	SALT, TABLE 24/26 OZ	2.43 OZ	4.84 TBSP
38-010124	EGGS, FROZ 6/5 LBS FARM	1.50 LB	2.81 CUP
		Water:	3.750 QT
79-100202	SHORTENING, VEGETABLE 50 LBS	1.25 LB	2.40 CUP

Method # / Cooking Instructions:

1. BLEND SIFTED FLOUR, CORNMEAL, M LK, SUGAR, BAKING POWDER, AND SALT IN MIXER BOWL.
2. COMBINE EGGS AND WATER, ADD TO INGREDIENTS. IN MIXER BOWL, BLEND AT LOW SPEED APPROX 1 MINUTE. SCRAPE DOWN BOWL.
3. ADD MELTED SHORTENING MIX AT MEDIUM SPEED UNTIL BLENDED.
4. POUR ABOUT 1 GAL. (10 LBS.) BATTER INTO EACH WELL-GREASED PAN.
5. BAKE 20 TO 25 MINUTES OR UNTIL DONE.

CCP Notes:

CUT CORNBREAD 6 BY 9.
 PAN SIZE: 18 X 26" SHEET PAN
 TEMPERATURE: 425F OVEN
 NOTE: 3 CUPS EGGS = 15 EGGS
 YIELD: 100 PORTIONS (2 PANS)