

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix	2½ lb	5 lb
Water	2 cups (16 oz)	4 cups (32 oz)
Green Onion, sliced	1/4 cup (1.25 oz)	1/2 cup (2.5 oz)
Cheddar Cheese, shredded	1/2 cup (2 oz)	1 cup (4 oz)
Chef's Choice: Cooked Protein, shredded	9.5 oz	19 oz

1. Use a mixer with paddle attachment.
2. Pour water into mixing bowl.
3. Add Sweet Cornbread & Muffin Mix into mixing bowl.
4. Blend on low speed* for 1 minute.
5. Stop mixer. Scrape bowl and paddle.
6. Add green onion and cheddar cheese into mixing bowl.
7. Blend on low speed* for 1 more minute.
8. Scale into greased or paper-lined pan.
9. Par-bake for 8 - 10 minutes.
10. **Chef's Choice:** Top with 1/2 oz of desired shredded cooked protein per cornbread cup.
11. Place back in oven for 4 - 6 minutes, or until toothpick comes out clean when inserted into center of cornbread. Baking table below provides total baking time and temperatures.



* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Brownie bar pan OR muffin pan	#16 scoop (2.6 oz)	350°F 12 - 16 minutes	400°F 12 - 16 minutes	38

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Baking time may vary depending on the oven and oven load.

Learn more at jiffyfoodservice.com | Contact a sales rep at sales@jiffyfoodservice.com | 888.447.2937