

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix	2½ lb	5 lb
Flour	1½ cups (6 oz)	3 cups (12 oz)
Butter	1/2 cup (4 oz)	1 cup (8 oz)
Buttermilk	2 cups (16 oz)	4 cups (32 oz)
Poblano Peppers, small diced	1/2 cup (2.5 oz)	1 cup (5 oz)
Chef's Choice: Soup	6½ quarts (13.5 lb)	13 quarts (27 lb)



1. Use a mixer with paddle attachment.
2. Add Sweet Cornbread & Muffin Mix, flour, and butter into mixing bowl.
3. Blend on low speed* for 3 minutes.
4. Pour buttermilk and poblano peppers into mixing bowl.
5. Blend on low speed* for 1 more minute or until mixture forms a dough.
6. Stop mixer. Scrape bowl and paddle.
7. **Chef's Choice:** Portion hot preferred soup per table below into oven safe vessel.
8. Scoop dough directly onto soup.
9. Bake according to the table below:

* **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
4 oz Ramekin	Soup 3 oz Dough #40 scoop (1 oz)	375°F 9 - 11 minutes	400°F 12 - 15 minutes	134
Soup Cup	Soup 8 oz Dough #40 scoop (1 oz) x 3 (3 oz total)	375°F 9 - 11 minutes	400°F 12 - 15 minutes	44

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