

SWEET BLUEBERRY CORNBREAD



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)
Blueberries, frozen or fresh	1½ cup (8.25 oz)	3 cups (16.5 oz)



- **1.** Use a mixer with paddle attachment.
- Pour water into mixing bowl. Add Sweet Cornbread and Muffin Mix.
- **3.** Blend on low speed* for 1 minute.
- **4.** Stop mixer. Scrape bowl and paddle.
- 5. Blend on low speed* for 1 more minute.
- **6.** Remove bowl from mixer stand.

- 7. Add roughly threequarters of the blueberries into mixing bowl.
- **8.** Using a rubber spatula, fold the blueberries into batter.
- **9.** Scale into greased or paper-lined pan.
- **10.** Scatter remaining blueberries across top of batter.
- 11. 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
Half sheet pan	3½ lb	350°F 11 - 13 minutes	400°F 17 - 21 minutes	2

102821-TJ

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