

SAVORY CORNBREAD DROP BISCUITS

Sweet
Cornbread &
Muffin Mix

Naturally & Artificially Flavored

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix	2½ lb	5 lb
All-Purpose Flour	2 cups (8.5 oz)	4 cups (17 oz)
Salt	1 tsp	2 tsp
Butter, cold, cubed	1 cup (8 oz)	2 cups (16 oz)
Thick-Cut Bacon, cooked and crumbled	3 cups (10 oz)	6 cups (20 oz)
Cheddar Cheese, shredded	3 cups (12 oz)	6 cups (24 oz)
Green Onion, finely chopped	1 cup (3 oz)	2 cups (6 oz)
Milk	2¼ cups (18 oz)	4½ cups (2 lb 4 oz)



1. Use a mixer with paddle attachment.
2. Add Sweet Cornbread and Muffin Mix, flour, salt, and butter to mixer bowl.
3. Blend on medium speed* for 1 minute.
4. Add bacon, cheddar cheese, and green onion.
5. Blend on low speed** for 1 minute.
6. Add milk. Blend on low speed** for 1 more minute. Do not overmix.
7. Scale onto greased or paper-lined pans and bake according to the table below:

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

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
#20 Scoop (1.8 oz)	350°F 11 - 14 minutes	400°F 13 - 18 minutes	107

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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