



GTIN: 10041449474585

ITEM#: 734-0545

Krusteaz Pro Honey Cornbread Mix

Krusteaz Professional Honey Cornbread Mix

Storage Temp Min
32°FStorage Temp Max
95°F

Ingredients

Enriched bleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, degermed yellow cornmeal, soybean oil, salt, leavening (baking soda, sodium acid pyrophosphate), dextrose, egg whites, food starch-modified, nonfat milk, honey powder, natural flavor.



Preparation and Cooking

FULL BATCH **HALF BATCH**
5 lb (full box) Mix 2 1/2 lb (8 cups) Mix
36 oz (4 1/2 cups) Water 18 oz (2 1/4 cups) Water
1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 1 minute.
2. Scrape bowl and paddle. Continue to mix on low speed 30 seconds.
3. Scale batter into greased or paper-lined pans.
HAND MIXING: Using a large bowl, stir together water and mix until well-blended.
Scale batter into greased or paper-lined pans.
Do not eat raw batter.
HIGH ALTITUDE: For full batch, add an additional 4 oz (1/2 cup) water. Prepare and bake as directed.
BAKING DIRECTIONS: Convection: 350F Standard: 400F
Half Sheet Pan: 3lb 10 oz batter; Convection: 14-16 minutes; Standard: 18-20 minutes
Standard Muffin Pans: 2 1/4 oz batter (#20 scoop); Convection: 12-14 minutes; Standard: 14-16 minutes
Cast Iron Pan (9-inch): 1 lb 13 oz batter; Convection: 26-32 minutes; Standard: 28-34 minutes.

Nutrition Facts

64 servings per Container

Serving Size**1/4 Cup**

Amount per serving

Calories**130**

% Daily Value*

Total Fat 0g **NaN%**Saturated Fat 0g **NaN%**

Trans Fat 0g

Cholesterol 0mg **NaN%****Sodium** 330mg **14%****Total Carbohydrate** 25g **9%**Dietary Fiber 0g **0%**

Total Sugars 11g

Includes 10g Added Sugars **20%****Protein** 2gVitamin D 0mcg **0%**Calcium 0mg **0%**Iron 1mg **4%**Potassium 30mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

View our full recipes library at <https://www.krusteazpro.com/our-recipes>

Allergens



EGGS



MILK



PEANUTS



SOY



TREE NUTS



WHEAT