

JALAPEÑO *Honey Glazed* CORNBREAD



Brush a sweet-hot glaze over
taco-seasoned cornbread.

64 Servings

1 Serving = 1 – 2x3-inch piece

Ingredients

Batter:

- 1 Box (5 lb) Gold Medal™ Honey Cornbread Mix (11455).
- 6 Cups (48 oz) Water, cool, approx. 72°F.
- 1 Cup (3.5 oz) Taco seasoning mix.

Glaze:

- 1 Cup (8 oz) Butter, unsalted.
- 1 Cup (7.5 oz) Diced Jalapeño Peppers, fresh.
- ½ Cup (6 oz) Honey.
- ⅓ Tsp Cayenne Pepper, ground.

Instructions

Batter:

1. Prepare cornbread mix according to package directions; add taco seasoning mix as you stir.
2. Pour cornbread batter onto a parchment-lined full sheet pan and bake as directed below.

Bake	Temp	Time
Convection Oven*	325°F	18-22 minutes
Standard Oven	375°F	21-25 minutes

*Rotate pan baked in convection oven one-half turn (180°) after 9 minutes of baking.

Glaze:

1. Melt butter in pot over medium-high heat; stir in diced jalapeños and bring to simmer.
2. Stir in honey and cayenne; allow glaze to continue simmering 2-3 minutes.
3. Remove from heat and let stand 5-10 minutes to allow glaze to thicken.

Finishing:

1. Spoon glaze over bread and use a pastry brush to spread evenly.
2. Allow glaze to set (5-10 minutes) before portioning.

