

## Corn Bread

Description:

Serving Size: 50 SV

Categories: Sub recipes

Cost Per Serving	
\$	0.03

**Action**      **Date**      **Initials**

Created: 7/24/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
1.000	kg	Cornmeal	juiced	20-100001032
1.000	kg	Flour		20-100000470
0.100	kg	Baking powder	zested	20-100001016
0.280	kg	Sugar	minced	20-100001065
0.45	kg	Eggs	medium dice	20-100000950
1.6	lt	Milk		20-100000577
0.280	kg	Butter	melted	20-100001601
0.025	kg	Salt		20-100001323

### Method of Preparation:

- Sift together the cornmeal, flour, baking powder and pinch of salt
- Whisk the eggs, milk and melted butter together
- Fold the wet into the dry carefully until just incorporated. Put in to a greased/prepared pan and bake in a 350F (176C) oven until cooked (time will vary depending upon the size and depth of the pan)