

BUTTER BUDS®

CORN BREAD

Number of portions: 48 Size of portion: 3"X 3"

Flour, white all purpose	3 cups	Preheat convection oven to 350°.
Cornmeal	3 cups	Blend flour, cornmeal, sugar and baking powder together for
Sugar	2/3 cup	30 seconds at low speed.
Baking Powder	8 tsp	

Butter Buds® , dry mix	4 oz packet	Mix 1 pkg (4oz) of Butter Buds® dry mix with 1 quart hot tap water.
Water, hot tap	1 qt	
Eggs	4 large	In separate bowl, mix together eggs, milk, oil and 2 1/4 cups prepared Butter Buds®. Refrigerate remaining for future use.
Milk, 1% low fat	3 cups	Add to dry ingredients and blend for 30 seconds. Caution: Do not over mix. Blend only until dry ingredients are moistened.
Vegetable oil	1/4 cup	

Buttermist® Spray

Prepare 18 x 26 sheet pan(s) with Buttermist® Pan Spray. Pour 1 quart + 1 cup of batter into each prepared pan. Bake 15 minutes until lightly browned. Test for doneness with toothpick. Transfer pan to cooling rack. One full sheet pan cut 6 x 8.

For added variation: Use 12oz of Cheddar cheese and 4oz of Jalapeno peppers. Blend 1/2 of shredded cheddar cheese to batter mixture. Reserve other 1/2 to sprinkle on top of each pan before baking. Blend chopped Jalapeno peppers into batter mixture.

Caution: Do not over mix.

Nutritional Information

Calories 106 Iron 0.96 mg Protein 2.57 g 9.70% Calories from protein Cholesterol 18.39 mg Calcium 68.15 mg Carbohydrates 19.04 g 72.01% Calories from carbohydrates Sodium 147.76 mg Vitamin A 71.45 IU Total Fat 1.95 g 16.59% Calories from total fat Dietary Fiber 0.61 g Vitamin A 21.03 RE Saturated Fat 0.55 g 4.69% Calories from saturated fat Vitamin C 0.00 mg Trans fat 0.00* g % Calories from trans fat

Note: * - asterisk denotes nutrients with either missing or incomplete nutrient data