

# Cranberry Cornbread

<b>Servings:</b>	72.00
<b>Serving Size:</b>	1.00 2" x 3" Piece
<b>Meal Type:</b>	Lunch
<b>Category:</b>	Grain
<b>HACCP Process:</b>	Same Day Service

Cranberry Cornbread

## Nutrition Information

<b>Calories</b>	147.84	<b>Protein</b>	0.90g
<b>Fat</b>	2.69g	<b>SaturatedFat</b>	1.34g
<b>Trans Fat</b>	0.00g	<b>Cholesterol</b>	0.00mg
<b>Carbohydrates</b>	28.98g	<b>Fiber</b>	1.37g
<b>Sugar</b>	12.18g	<b>Sodium</b>	259.86mg
<b>Iron</b>	0.65mg	<b>Vitamin C</b>	1.73mg
<b>Vitamin A</b>	0.00IU	<b>Calcium</b>	18.20mg

## Ingredients

Measurement	DistPart #	Description	Preparation Instructions
<b>5 Pound</b>	413984	CORNBREAD MIX HMSTYL 6-5# KRUST	1 Box = 5 lbs. = 16 cups
<b>1 Pound</b>	729469	CRANBERRY DRIED SWTND 10# OCSPR	
<b>5 1/4 Cup</b>		Water	Measure 5 1/4 cups
<b>8 Fluid Ounce</b>	666491	JUICE BIB ORNG 100% 4+1 3GAL HV	

## Preparation Instructions

Measure water and orange juice concentrate into mixer bowl. Add box of dry mix. Mix on low speed with paddle for 1 minute. Scrape bowl and paddle. Change mixer speed to medium and mix for 1 minute.

Add cranberries. Mix until cranberries are evenly distributed, about 30 seconds. Spray a full size sheet pan with nonstick spray. Coat bottom and sides of pan thoroughly. Pour batter into pan. Bake in a convection oven at 350 for 14-16 minutes or until crust is golden brown. DO NOT REFRIGERATE CORNBREAD AFTER BAKING. Serve within 72 hours. Cool at room temperature. Cut pan 6 (short side) x 12 (long side). Yield 72 servings Credits as 36 g = 1 oz grain