

Cranberry Cornbread

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

Cranberry Cornbread

Nutrition Information

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

Ingredients

Measurement	DistPart #	Description	Preparation Instructions
5 Pound	413984	CORNBREAD MIX HMSTYL 6-5# KRUST	1 Box = 5 lbs. = 16 cups
1 Pound	729469	CRANBERRY DRIED SWTND 10# OCSPR	
5 1/4 Cup		Water	Measure 5 1/4 cups
8 Fluid Ounce	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