

Corn Bread

A versatile master recipe that can be altered easily and be used for a variety of dishes including stuffing, corn bread muffins, croutons, open faced sandwiches, and even served with sweets like ice cream. Adjust baking times according for different shaped pans.

Ingredients	¼ sheet pan 2# 5 ¼ ounces	½ sheet pan 4# 10 ½ ounces
All-Purpose Flour	10 ounces	1# 4 ounces
Baking Powder	½ ounce	1 ounce
Salt	¼ ounce	½ ounce
Dry Milk Solids	1 ½ ounces	3 ounces
Cornmeal	4 ounces	8 ounces
Granulated Sugar	6 ½ ounces	13 ounces
Water	7 ½ ounces	15 ounces
Whole Eggs	2 each (4 ounces)	4 each (8 ounces)
Vegetable Oil	3 ounces	6 ounces
Optional: Frozen Corn	4 – 8 ounces	8 – 16 ounces
And/Or Jarred Jalapenos, Chopped	3-4 ounces	6-8 ounces
And Shredded Cheddar Cheese	3-4 ounces	6-8 ounces

1. Prepare sheet pan with pan release and parchment paper.
2. Sift together flour, baking powder, salt, dry milk solids, cornmeal, and granulated sugar into an electric bowl. Add any optional ingredients here.
3. Whisk the water and eggs together.
4. Add the water-egg mixture to the dry ingredients and, using a paddle, blend the ingredients together until just combined.
5. Add the oil and mix until just combined.
6. Bake at 370 degrees F for approximately 22 to 25 minutes.