

000581 - CORNBREAD, WG

Source: CHEF V Number of Portions: 42 Size of Portion: EACH

Components:

Meat/Alt:

Grains: 1 oz

Fruit: Vegetable:

Milk:

HACCP Process: No HACCP Process

Recipe Subgroups: Whole Grain Rich

Attributes:

Ingredients	Measures	Instructions
020020 CORNMEAL,WHOLE-GRAIN,YEL	3 cups 3 cups 3/4 cup 1 tsp 2 Tbsp	To Cook: 1. Preheat oven to 325 F (convection) or 350 F (conventional). Spray half sheet pans with non-stick spray. 2. In a large bowl, whisk together the cornmeal, flour, sugar, sal t, and baking powder.
001145 BUTTER,WITHOUT SALT 001123 EGG,WHOLE,RAW,FRESH 001088 MILK,BTTRMLK,FLUID,CULTURED,LOWFAT	3/4 cup 3 large 3 cups	Melt butter. In a separate bowl, whisk together the eggs, buttermilk, and melted butter. *To "make" buttermilk, add 1 Tbsp of vinegar to 1 cup of low -fat or skim milk.
		 4. Add the wet ingredients to the dry ingredients, and stir until just combined. 5. Pour into prepared half sheet pan and spread evenly. Bake for 20-25 minutes or until golden brown. Cut bars into 42 pieces. CCP: No bare-hand contact of any exposed cooked or ready-to-eat food.

*Nutrients are based upon 1 Portion Size (EACH)

Calories	116 kcal	Cholesterol	23 mg	Protein	2.90 g	Calcium	65.34 mg	33.39% Calories from Total Fat
Total Fat	4.31 g	Sodium	153 mg	Vitamin A	43.1 RE	Iron	0.76 mg	18.37% Calories from Saturated Fat
Saturated Fat	2.37 g	Carbohydrates	17.52 g	Vitamin A	148.3 IU	Water ¹	*20.15* g	*0.00%* Calories from Trans Fat
Trans Fat1	*0.00* g	Dietary Fiber	1.55 g	Vitamin C	0.2 mg	Ash ¹	*0.88* g	60.33% Calories from Carbohydrates
								9.99% Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

Allergens							
Milk	Egg	Peanut Tree I		ıt Fish	Shellfish	Soy	Wheat
YES	YES	NO	NO	NO	NO	NO	YES
YES = Present NO = Absent ? = Undefined							