BREADS AND SWEET DOUGHS No.D 015 03

JALAPENO CORN BREAD (CORN BREAD MIX)

Yield 100 Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
230 cal	36 g	4 g	8 g	3 mg	599 mg	46 mg

<u>Ingredient</u>	Weight	Measure	<u>Issue</u>
CORN BREAD MIX	11-1/4 lbs	2 gal 1/3 qts	
CORN,CANNED,WHOLE KERNEL,DRAINED	11-5/8 oz	2 cup	
CHEESE,CHEDDAR,GRATED	8 oz	2 cup	
PEPPERS,JALAPENOS,CANNED,DRAINED,CHOPPED	2-3/8 oz	1/2 cup	
ONIONS,FRESH,GRATED	2-7/8 oz	1/2 cup	3-1/8 oz
COOKING SPRAY,NONSTICK	2 oz	1/4 cup 1/3 tbsp	

Method

- 1 Prepare mix according to instructions on container. Add drained whole kernel corn, grated Cheddar or American cheese, jalapeno peppers, and onions. Blend only until ingredients are distributed.
- 2 Lightly spray each pan with non-stick cooking spray. Pour 4-3/4 quarts of batter into each pan.
- 3 Bake 30 minutes at 425 F. or in a 375 F. convection oven for 20 minutes or until done on low fan, open vent.
- 4 Cool; cut 6 by 9.