

Purée Cornbread Scoops & Baked Loaf

This recipe uses two Rubicon Products:



Purée Bread Mix
Item # 30110

OR



Purée Bread Mix
Item # 20020

WITH



Purée Corn Mix
Item # 20413



Purée cornbread loaf square

Ingredients	20 servings #16 scoop or loaf
Rubicon Purée Bread Mix	1.5 cups (210g)
Rubicon Purée Corn Mix	1.5 cups (230g)
Hot water (170-185°F)	3 ¾ cups
Oil or liquid butter	6T
Cinnamon Bread Mixture <i>Combine 1/4 cup bread mix & 1T cinnamon</i>	2T

Scoop Preparation

1. In a mixing bowl, whisk together the bread and corn mixes. Add oil or liquid butter. Slowly whisk in the water until well blended.
2. Transfer to a servings pan and serve using a #16 scoop. Can be served at room temperature or heated and served warm.

Loaf Preparation

1. Spray ¼ steam table pan liberally with food release. Coat the bottom and sides of the pan with Cinnamon Bread Mixture. Store remaining mixture for future use.
2. In a mixing bowl, whisk together the bread and corn mixes. Add oil or liquid butter. Slowly whisk in the water until well blended.
3. Immediately pour into prepared pan and spread evenly. Let sit 10 minutes.
4. Run a knife around the edge of the pan and turn over onto baking sheet. Cornbread will release from the pan.
5. Slice the cornbread 1 by 9 cuts. Brush with optional melted butter and serve.

Nutrition Facts	Cornbread
Serving Size	1 square or #16 scoop
Calories	115
Total Fat	5g
Saturated Fat	1g
Trans Fat	0g
Cholesterol	0mg
Sodium	95mg
Total Carbohydrates	16g
Dietary Fiber	1g
Sugars	4g
Added Sugars	2g
Protein	2g

