



Purée cornbread loaf square



Purée cornbread scoop

Ingredients		20 servings #16 scoop or loaf
Rubicon Purée Cornbread Mix		3 cups (420g)
Tap water		3 ½ cups
Rubicon Grilled Toast Coloring Mix		1T
<i>Only needed for baked cornbread loaf</i>		

Scoop Preparation

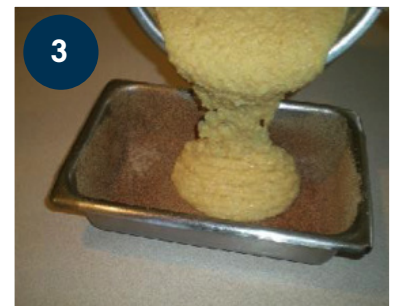
1. Add cornbread mix to mixing bowl and slowly whisk in the water until well blended.
2. Transfer to a servings pan and serve using a #16 scoop. Can be served at room temperature or heated and served warm.

Loaf Preparation

1. Spray ⅓ steam table pan liberally with food release. Coat the bottom and sides of the pan with grilled toast coloring mix.
2. In a bowl, combine the cornbread mix and water.
3. Immediately pour into prepared pan and spread evenly. Let sit 5 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 3 by 4 cuts. Brush with optional melted butter and serve.

Notes

HACCP Suggestions: Up to 4 hours room temperature. Up to 72 hours under refrigeration.



Nutrition Facts	Cornbread
Serving Size	1 square or #16 scoop
Calories	70
Total Fat	0.5g
Saturated Fat	0g
Trans Fat	0g
Cholesterol	0mg
Sodium	110mg
Total Carbohydrates	15g
Dietary Fiber	1g
Sugars	4g
Added Sugars	2g
Protein	2g