



Purée cornbread loaf square



Purée cornbread scoop

Ingredients	20 servings #16 scoop or loaf
Rubicon Purée Cornbread Mix	3 cups (420g)
Hot water (170-185°F)	3 ¾ cups
Oil or liquid butter	6T
Rubicon Grilled Toast Coloring Mix <i>Only needed for baked cornbread loaf</i>	2T



## Scoop Preparation

1. Add cornbread mix to mixing bowl and add oil or liquid butter to the mix.
2. Slowly whisk in the water until well blended.
3. 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 grilled toast coloring mix.
2. In a bowl, combine the cornbread mix, oil or liquid butter and hot 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 1 by 9 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
<b>Serving Size</b>	1 square or #16 scoop
<b>Calories</b>	106
<b>Total Fat</b>	4.5g
Saturated Fat	0.5g
Trans Fat	0g
<b>Cholesterol</b>	0mg
<b>Sodium</b>	110mg
<b>Total Carbohydrates</b>	15g
Dietary Fiber	1g
Sugars	4g
Added Sugars	2g
<b>Protein</b>	2g