

8x8 Cornbread Handling & Recipe Ideas

Gather Product and Supplies:

- Bake'n Joy PanFree™ 20 oz. Predeposited 8x8 Cornbread
- Sheet pan
- Finishing supplies – cornmeal, etc.

Preparation:

- Remove the desired number of cornbread 8x8 pans from the freezer.
- RETURN UNUSED PRODUCT TO THE FREEZER IMMEDIATELY
- Remove plastic wrap and place cornbreads on a full sheet pan

Baking:

- Remove product from freezer. Remove overwrap and place on lined sheet pan. Immediately returned unused product to the freezer.
- Rack Oven: Bake at 350 - 375 degrees F for 25 - 30 minutes or until done.
- Convection Oven: Bake at 325 - 350 degrees F with LOW FAN for 25 - 30 minutes or until done.
- **If adding inclusions, allow batter to thaw for 20 minutes.**
- See suggestions that follow

Variety Suggestion

Blueberry Swirl Cornbread



Instructions:

- Using scale to measure weight, pipe 3 oz. of BNJ Blueberry Filling in an 'S' shape on top of corn batter.
- Using a knife, cut through the batter to 'spread' it.
- Top with cornmeal if desired and bake.
- Place prepared 8x8 cornbreads on sheet pan.
- Bake per directions above

Ingredients:

- BNP Predeposited 8x8 Cornbread Batter
- Sheet pan
- Pan spray
- BNJ Fancy Blueberry Filling
- Cornmeal topping if desired

Variations:

- 3 oz. Raspberry filling

Other Great Flavor Suggestions



Taco Cornbread

Before baking:

- Once product has thawed add 10 oz. (1 can - drained) can of tomatoes & green chilis, 1, 1.2 oz. package of taco seasoning mix and 12 oz. of Mexican blend cheese. Use a spatula to mix and spread batter evenly in the pan.
- Bake as directed above



Cinnamon Cornbread

Before baking:

- Once product has thawed add 1 oz. of cinnamon. Use a spatula to stir in cinnamon and spread batter evenly in the pan.
- Bake as directed above



Smoked Gouda & Paprika

Before baking:

- Once product has thawed add 1 oz. of paprika and 6 oz. of shredded gouda cheese. Use spatula to mix and spread batter evenly in the pan.
- Bake as directed above



Smoked Gouda & Paprika

Before baking:

- Once product has thawed add 4 oz. Sriracha. Use a spatula to mix and spread batter evenly in the pan.
- Bake as directed above



Cheesy Jalapeño Cheddar Cornbread

Before baking:

- Stir 4 oz. shredded cheddar cheese and 4 oz. fresh or canned diced jalapenos into batter. Spread evenly
- Top with 1 oz. additional cheddar cheese
- Bake as directed above



Grande Fiesta Cornbread WHILE baking:

- Bake as directed and in the last 5 minutes, top with a mixture of roasted red and green pepper strips, jalapenos and caramelized onions
- Continue the last five minutes of bake time



Blueberry Cornbread

Before baking:

- Fold in 4 oz. frozen or thawed fruit (like blueberries, cranberries, raspberries) into batter and smooth top of batter
- Top batter with fruit, chocolate chips or corn kernels
- Bake as directed above



Chocolate Chip Cornbread Before baking:

- Fold in 4 oz. chocolate chips into batter and smooth top of batter
- Spread fruit or chips with a spatula to incorporate into the batter.
- Bake as directed above

Cornbread with a Kick

Before baking:

- Fold in 3/4 oz. crushed red pepper flakes into batter and smooth out (top with corn meal if desired)
- Sprinkle top with smoked paprika
- Bake as directed above

Cornbread with Kernels

Before baking:

- Fold in 4 oz. frozen whole kernel corn (or canned) into batter and smooth out (top with corn meal if desired)
- Bake as directed above

**Cross Merchandise
with Hot Honey for
WOW factor!**