***Recipe #901 Diabetic Friendly Cornbread Serving-UPDATED Size and Ingredients: 1 Sl.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 1-3/4 cups | 3-1/2 cups | 7 cups | Flour, All Purpose |
| 1-1/2 cup | 3 cups | 6 cups | Corn Meal, Yellow |
| 1/3 cups | ¾ cup | 1-1/2 cup | Sugar, Granulated |
| 1 Tbsp. | 2 Tbsp. | 4 Tbsp. | Baking Powder |
| 1 tsp | 2 Tsp | 4 tsp | Baking Powder |
| ½ tsp | 1 tsp | 2tsp | Table salt |
| 1.5 | 3 Lg. | 6 Lg. | Egg, Raw |
| 2 cups | 3-3/4 cups | 7-1/2 cups | Milk, Low fat, Dry |
| ¼ cup | ½ cup | 1 cup | Oil Vegetable |
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***Recipe #901 Diabetic Friendly Cornbread Instructions:***

1. ***Blend flour cornmeal, sugar, and baking powder, in mixer for 1 minute on low speed.***
2. ***Mix eggs, milk, oil. Add to dry ingredients and blend for 30 seconds on low speed.***
3. ***Beat on medium speed until dry ingredients are moistened. (2-3 min) Batter will be lumpy.***
4. ***Pour batter into 1 half sheet pan that has been lightly oiled.***
5. ***Bake until lightly browned…Conventional oven: 400º for 30-35 minutes. Convection Oven 350*** ***º for 20-25 minutes.***
6. ***Cut half sheet pan 5 x 10 (50 pieces)***