

**NEW**  
Baked  
Cornbread!

**Bake'nJoy®**



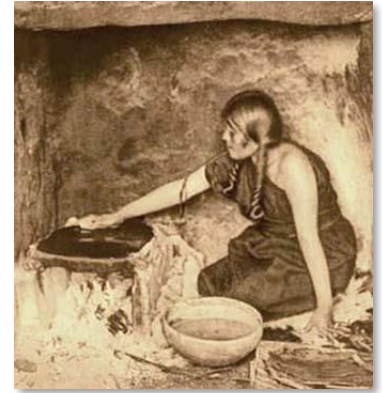
Discover  
The Sales potential of Cornbread!

THESE RECIPES AND MORE INCLUDED!



# The History of Cornbread

Cornbread is probably one of America's oldest foods. American Indians learned early on to dry or roast corn and grind it into a meal for making bread, cakes and porridge. Cornmeal, introduced to the first settlers by the American Indians, was precious, as it helped those colonists survive the harsh first years.



In the United States, cornbread was first documented in 1671 in Virginia. It was made with corn flour which was ground into meal by hand or with an animal-powered mill. It wasn't until after the Civil War that milled flour became more available and affordable to the average American household. In fact, it became so common that it was instead actually referred to as "cornbread" instead of "milled flour cake."

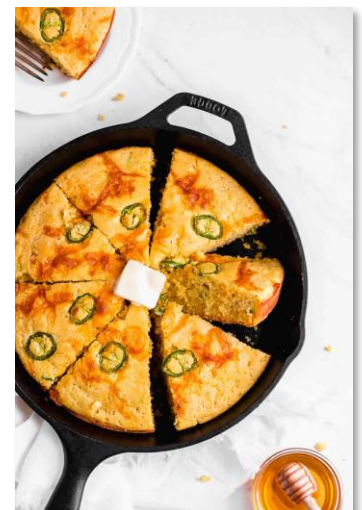


The name came from the Algonquin word *apan*, meaning "baked." The Narragansett word for cornbread, *nokechick*, became no-cake and then hoe-cake. Because cornbread traveled well, some began calling it journey cake, which evolved into the name Johnny cake. But whatever it was called, it was all cornbread. During the early colonial days, cornbread became a staple of American cooking that has lasted even to this day.

Ask 10 different chefs their recipe for cornbread and you will get 10 different versions! North of the Mason-Dixon Line, sugar and flour are often added to yellow cornmeal. In the South, white cornmeal is preferred, and while some flour may be used, there may be less added sugar.

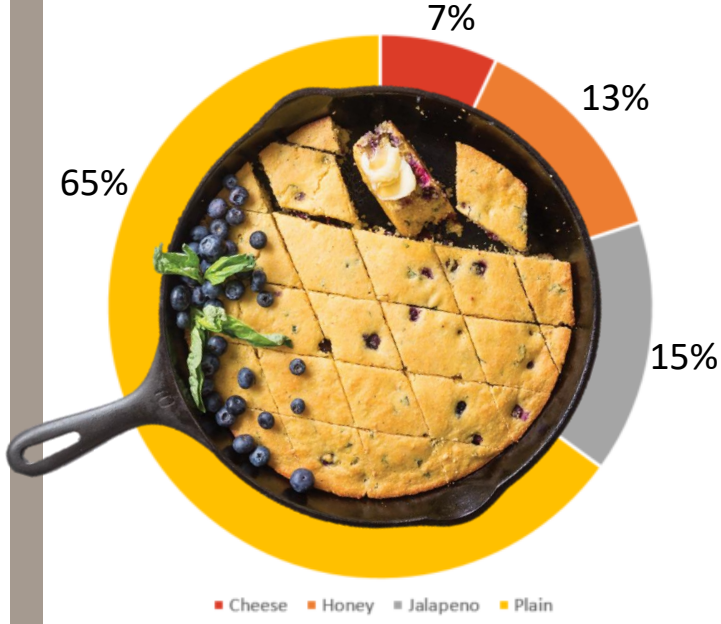


Nowadays, all sorts of ingredients are added to good old homey cornbread to make it sophisticated. Various cheeses, peppers and vegetables are commonly found as ingredients in modern cornbread adaptations.

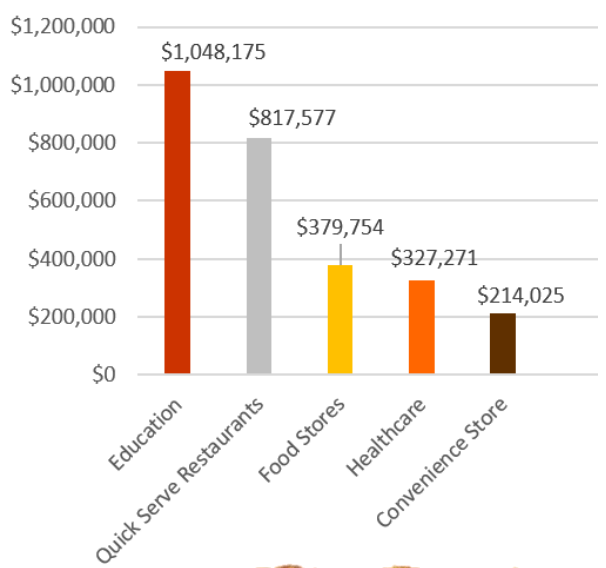


## Cornbread in Foodservice

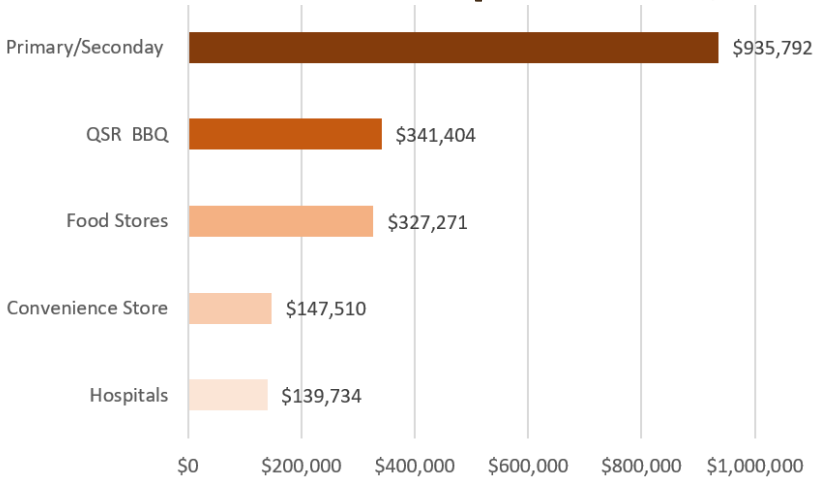
### Flavor Ranking



### Dollar Volume Top 5 Segments



### Dollar Volume Top 5 Categories



**TOTAL CORNBREAD DOLLAR VOLUME \$2.5M**

Food  
Service

**Bake'nJoy**

PRODUCT  
DETAILS

THAW & SERVE

# Baked Half Sheet Cornbread



**New  
Size!**

Serving suggestion  
Find recipe at [bakenjoh.com/recipes](http://bakenjoh.com/recipes)



The premium quality of this Baked Cornbread can only come from Bake'n Joy! So rich, moist and loaded with cornmeal for sweet, corn-forward flavor. Golden color with a visibly hearty texture. No labor, no waste and so versatile. Cut to any size or shape you choose. Sell by the item or by the pound. Convenient profitability in every sheet!

new

## Baked Half Sheet Cornbread

ITEM #	Brand	Product Description	Format	Wt. oz.	Units	Pkg
4765216	BNJDI	4 Lb./4-cnt. Baked Half Sheet Cornbread (w Label Sheet)	Frozen/Baked	4 Lb.	4	case



Gross Case Weight: 17.5 Lb.  
 Net Case Weight: 16 Lb.  
 Dimensions: 17 X 12.25 X 8.5  
 Ti/Hi: 7 x 8  
 Cube: 1.02 Cf  
 Storage: 0° or below  
 Shelf Life Frozen: 364 days  
 Ambient Shelf Life: 5 days



### FABULOUS RECIPES AVAILABLE!

Tuna Melt



Savory Snacks



Grilled with Barbacoa



Soup Topper



Shortcake Dessert



Salad Crotons



Find these recipes and more at  
[bakenjoy.com/recipes](http://bakenjoy.com/recipes)

### FEATURES & BENEFITS

- Cut into any shape or size.
- Sell by the piece or by the pound.
- Merchandise near the soup station.
- Offer as an entrée side option.
- See waste-saving recipes like croutons and stuffing.

#### Harissa Spiced Fried Cornbread Bites



#### Ingredients:

- 2 cups YPL Thaw & Serve Cornbread, cubed
- 2 Tbsp. McCormick Harissa Spice Blend

#### Instructions:

- Cube thawed cornbread to desired size.
- In a 365 degree fryer, submerge the cornbread cubes for 1 min 30 seconds – 3 min to achieve desired doneness.
- Liberally toss in McCormick Harissa Spice Blend.
- Serve immediately.

**NEW**  
Baked  
Cornbread!

*Quality you can see and taste!*

*Golden  
color  
throughout*



*Higher Rise*

*Authentic corn flavor*

*Hearty  
texture*

## BAKE'N JOY TOP INGREDIENTS

1. Flour
2. Sugar
3. Water
4. Eggs
5. Cornmeal

## BAKE'N JOY HALF SHEET BAKED CORNBREAD!

- Chock full of cornmeal for pleasant mouthfeel and flavor!
- Visually appealing, bright golden color throughout.
- So moist and tender; packed with distinct corn taste and sweetness.
- Real buttermilk solids versus skim or milk protein concentrate.
- Authentic clean ingredients: Unmodified flour and corn starch, NO high fructose corn syrup, NO artificial Flavors or Colors, NO preservatives.
- Removes easily and cleanly from the bakeable tray creating higher yield.
- YOU decide the shape and size.

**Bake'nJoy**<sup>®</sup>

new

PREDEPOSITED  
BATTER

PANFREE, PREDEPOSITED

# 8x8 Tin of Cornbread



serving suggestion

**Panfree**<sup>®</sup>

Our premium, sweet and moist cornbread is predeposited into tins for ease of baking and merchandising. Just bake, pop on your own lid and place in strategic areas of the store for visibility and impulse purchase.

Item #	BNJ Brand	Cornbread	Weight	Format	Units	Case
9437225	BNJPF	8x8 Predeposited Cornbread	20 oz	Frozen/Raw	20	case

- Batter is predeposited into an 8" square aluminum tin
- Each tin contains 20 oz. of batter
- Add your lid and label and create an abundant merchandising display

Gross Case Weight: 28 Lb.  
 Net Case Weight: 25 Lb.  
 Dimensions: 16 x 16 x 8.25"  
 Ti/Hi: 6 x 8  
 Cube: 1.22 Cf  
 Storage: 0° or below  
 Shelf Life Frozen: 364 days  
 Shelf Life Ambient: 7 days



You supply  
the lid!



## CROSS MERCHANSISING IDEAS!

Near Hot Service Counter



With Rotisserie Chicken

Near the Soup Station



Alongside Prepared Meals



Add to Catering Menu





## 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



### Ingredients:

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

### 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

### 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!**

FREEZER TO OVEN

## Quarter Sheet Cornbread



*Predeposited quarter sheet batter in bakeable and recyclable tray. Simply bake, cut and serve. No mess and no batter waste. Perfect cornbread base to add a wide variety of inclusions prior to baking. Try adding cheddar cheese, dice ham, sautéed bell peppers and onion, fresh diced jalapeno; any sweet or savory ingredients can be stirred in for a delicious, unique and personal twist.*

## QUARTER SHEET CORNBREAD

ITEM #	QTR SHEET CORNBREAD	Wt. oz.	Units	Pkg
9405218	BNJPF Corn Bread (in bakable box)	48	6	case



Gross Case Weight: 21 Lb.  
 Net Case Weight: 18 Lb.  
 Dimensions: 16.5 x 12.3 x 9  
 Ti/Hi: 8 x 8  
 Cube: 1.05 Cf  
 Storage: 0° or below  
 Shelf Life Frozen: 364 days



Quarter Sheet Raw



Quarter Sheet Baked

### Recipe Inspirations

For recipes visit [bakenjoy.com](http://bakenjoy.com)

Mixed in flavor



Seasoned croutons



Corn waffle sandwich



SCOOP AND BAKE

## Corn Batter

ENDLESS  
RECIPE  
IDEAS!

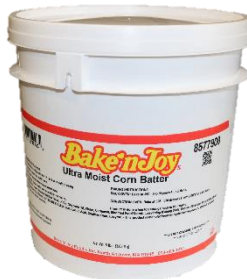
ULTRA MOIST  
PREMIUM BAKERY PRODUCTS

*The possibilities are endless! Put your culinary creativity to the test and develop on-trend recipes using UltraMoist Cornbread Batter. So moist and full of authentic corn flavor, the versatility of this batter can't be beat. Just imagine the endless possibilities; from personal skillet dishes, appetizers and desserts, do it all with this one batter!*

## SCOOP AND BAKE Corn Batter

ITEM #	SCOOP AND BAKE BATTERS	Wt. Lb.	Units	Pkg
8577216	BNJUM Corn Batter	8	2	pails/case

Gross Case Weight: 17.5 Lb.  
 Net Case Weight: 16 Lb.  
 Dimensions: 15.5 x 8 x 8  
 Ti/Hi: 15 x 7  
 Cube: .57 Cf  
 Storage: 0° or below  
 Shelf Life Frozen: 364 days



### Recipe Inspirations

For recipes visit [bakenjoy.com](http://bakenjoy.com)

chili supreme



baked stuffed  
jalapeno poppers



batter shown on  
onion rings





cornbread recipes cheddar

corn baked

creative menus

premium Shortcake sliders waffles breakfast stuffing toppings

pulled pork flavors

sloppy joe texture private label

croutons main savory

grilled sandwiches foodservice

shortcake seasoned sweet Bake'nJoy skillet

dessert crumble jalapeno snack

quality flavorful sides meals moist

chili soup





## Cornbread Tuna Melt with Avocado

### Ingredients (6 servings):

- Bake'n Joy Baked Half Sheet Cornbread (or baked from frozen batter options)
- 2, 5 oz. cans of premium Albacore tuna packed in water. Drained and flaked.
- 1/3 cup mayonnaise
- 1/3 cup chopped celery
- 2 tablespoons finely chopped scallion
- 1 medium tomato, sliced
- 1 teaspoon chopped dill
- 1 cup shredded cheddar cheese
- 1 medium avocado. Peeled and sliced.
- ¼ teaspoon each of salt and pepper

### Instructions:

- Cut baked cornbread into 6 desired size pieces and place on baking sheet
- In a small bowl, combine the tuna, mayonnaise, celery, onion, dill, salt and pepper.
- Top cornbread with 1/4 cup tuna mixture and generous amount of cheese.
- Broil 4-6 in. from the heat until cheese is melted, 2-3 minutes.
- Top with tomato and avocado.

### Variations:

- TexMex Chicken Salad, Grilled Chicken, Salmon





## Cornbread Stuffing with Brown Butter, Sage and Sausage

### Ingredients:

- 1 48oz: BNJPF Corn Bread Quarter Sheet, baked then cubed.
- 1# ground pork or turkey sausage
- 1 cup diced Spanish onions
- 1 cup diced celery
- 1 cup diced cremini or white mushrooms
- ¼ cup diced red pepper
- ½ cup chopped parsley
- ½ cup chopped sage
- 2 tsp. paprika
- 1 tbsp. ground black pepper
- 1 cup chicken stock
- 8 oz. salted butter
- S & P to taste

### Instructions:

- Defrost batter, bake per baking instructions.
- In a large sauté pan lightly brown the butter and set aside.
- In the same pan, brown sausage until done and drain fat. In the pan with the sausage, sauté the vegetables.
- Once slightly translucent add the chopped sage.
- Continue to cook until sage is aromatic; then fold in spices, cubed corn bread and browned butter.
- Once well combined add chicken stock until moist.
- Remove from sauté pan and place in a bake able dish. Bake at 350 for 20-30 mins until desired doneness.



## Grilled Cornbread with Beef Barbacoa and Jalapeno Crema

### Ingredients:

- 1 3 oz portion of YPL Thaw & Serve Cornbread, grilled
- 6 oz Smithfield Beef Barbacoa, heated and shredded into chunks
- 1 ½ avocado, sliced
- 1 Tbsp. cilantro, chopped. Set aside for garnish
- 3 oz. Jalapeno Crema

### Instructions:

- Defrost cornbread. Remove from wrapper, cut into 3oz portion, spray with pan spray.
- Heat Beef Barbacoa as directed.
- Place cornbread on grill to achieve desired grill marks.
- Slice one half of an avocado, place on top of cornbread.
- Gently shred beef into large chunks and place on top of the avocado.
- Drizzle jalapeno crema over the top and garnish with chopped cilantro.

### Jalapeno Crema:

- Reduce 7 oz of heavy cream in a sauce pan over low heat until half. Stirring often.
- Add 1 tsp fresh jalapenos into cream and simmer for 2 minutes.
- Strain sauce, season with salt and pepper.
- Just before serving add 1oz fresh lime juice and 1 tsp fresh chopped cilantro, serve immediately.



## Cornbread Croutons (Eliminate Waste!)

### Ingredients:

- 2 cups cubed (about 1-inch pieces) day-old cornbread
- ½ teaspoon black pepper
- 2 tablespoons olive oil
- ½ teaspoon salt
- ¼ cup chopped parsley

### Instructions:

- Preheat oven to 375°F.
- Place cornbread cubes, pepper, olive oil, and salt in a medium bowl.
- Gently toss to coat, being careful to keep cubes intact.
- Arrange 1 inch apart on a small baking sheet.
- Bake until golden brown and crispy, about 15 minutes, turning cubes once halfway through
- Allow to cool then add chopped parsley and toss once again

### Variations:

- Season with Rosemary, Parmesan Cheese, Cumin or Taco seasoning



## Harissa Spiced Fried Cornbread Bites

### Ingredients:

- 2 cups YPL Thaw & Serve Cornbread, cubed
- 2 Tbsp. McCormick Harissa Spice Blend

### Instructions:

- Unwrap overwrap on defrosted cornbread, remove from packaging. Cube to desired size.
- In a 365 degree fryer, submerge the cornbread cubes for 1 min 30 seconds – 3 min to achieve desired doneness.
- Liberally toss in McCormick Harissa Spice Blend.
- Serve immediately.

### Variations:

Works well with any spice blend such as Old Bay, Sriracha, BBQ spice; Garlic Parmesan. Try different shapes of cornbread fried as well, cooking times will vary on the size piece being fried.

Suggested pairings: Harissa spiced cornbread pairs well with a cooling dipping sauce such as a cucumber lime crème or a cilantro crema.



## Cornbread Strawberry Shortcake

### Ingredients:

- Bake'n Joy Double Corn muffins
- Fresh Whipped Cream topping
- Fresh Diced Strawberries in light simple syrup
- Fresh Whole Strawberries

### Instructions:

- Bake Bake'n Joy corn muffins according to instructions on pail or box.
- Remove liner from baked muffins and plate
- Cut muffin in half.
- Layer and top as shown with diced strawberries in simple syrup and whipped cream.
- Top muffin fresh Whipped Cream topping.
- Finish with a whole strawberry on top

### Variations:

Use seasonal flavor muffins and fruit (e.g raspberries, peaches, blueberries)



## Chili Supreme

### Ingredients:

- Bake'n Joy Scoop and Bake Corn Muffin batter
- Chili
- Thick cut smoked bacon
- Shredded cheddar cheese
- Sour cream

### Instructions:

- Thaw Bake'n Joy Corn Batter according to instructions on pail.
- Pre-heat oven 325°F
- Fill 12 oz. bakeable container 1/2 way with chili
- Place one slice of thick cut bacon around rim of cup
- Scoop 1 #20 scoop (yellow) of Corn Batter on top of chili
- Top with shredded cheddar
- Bake for approximately 25 to 30 minutes
- Garnish with sour cream

### Variations:

- French Onion Soup with Swiss Cheese



## Baked Stuffed Jalapeño Peppers

### Ingredients:

- Bake'n Joy Scoop and Bake Corn Batter
- Jalapeño peppers
- Shredded cheese
- Bacon bits

### Instructions:

- Remove and thaw Bake'n Joy batter according to instructions
- Pre-heat convection oven to 325°F
- Split jalapeño peppers in half and lightly spread with corn muffin batter
- Top with shredded cheese and bacon
- Bake for 15-20 minutes
- Serve warm

### Variations:

- Jalapeno Cornbread instead of plain
- Baked acorn squash filled with Bake'n Joy Cranberry Orange, or Carrot Raisin Batter



Batter shown on onion rings

## Cornbread Beer Batter

Great for golden onion rings, calamari, corndogs, chicken nuggets, seafood fritters and more...

### Ingredients:

- 4 cups Bake'n Joy Cornbread (baked or made from frozen batter options)
- 1 ½ cups club water
- 12 oz. of golden lager beer
- 3 cups self rising flour
- 1 egg, beaten
- 1 teaspoons baking powder
- ½ teaspoon salt

### Instructions:

- Cut or crumble baked cornbread and place on baking sheet
- Bake at 200 for 1 hour or until dry
- Process through food process then return to baking sheet and oven for another 10 minutes to ensure cornmeal is completely dry
- Combine flour, cornmeal, baking powder salt and pepper. Mix well.
- Stir in beaten egg, beer and club soda into the dry mixture
- Continue with the instructions of your chosen recipe that calls for dipping batter

### Variations:

- Chipotle sauce, finely diced chilies, cumin and/or cayenne pepper, Sriracha





## Waffle Sandwiches

### Ingredients:

- Bake'n Joy Corn batter
- Seafood Salad
- Sliced avocado
- Lettuce
- Desired dressing

### Instructions:

- Remove and thaw Bake'n Joy batter according to instructions.
- Pre-heat waffle iron and spray/grease iron generously top and bottom.
- Scoop 4/ # 30 (black handle) scoops into each waffle quadrant of the griddle.
- Remove and let cool.
- Fill with lettuce, seafood salad and avocado, add dressing.

### Variations:

- Turkey Club Sandwich
- Ham & Swiss
- Sour Cream Batter with lobster salad on a bed of lettuce with a lemon wedge. Serve with corn on the cob.
- Cranberry Orange Batter with fresh carved turkey and sweet potato spread. Serve with sweet potato fries.



## Skillet Cornbread

### Ingredients:

- Ultra Moist® Scoop and Bake Corn Batter
- Vegetable Oil

### Instructions:

- Preheat oven to 375°F. Gather a cast iron pan (use a No. 8 or No. 10 skillet).
- Pour 1/4 cup of vegetable oil into pan and place in the oven for 5 minutes.
- Remove skillet from oven and scoop 1 # 6 scoop ( white handle) into hot skillet and spread evenly.
- Bake for approximately 12 to 14 minutes or until internal temperature reaches 205°F or is golden brown.
- Remove skillet from oven. Let cool and serve.

### Variations:

- Add shredded cheddar cheese and fresh cut jalapenos
- Add fresh cut peppers, whole kernel corn, and chopped onion
- Corn baked with corned beef hash
- Add diced peppers, onions, and tomatoes



## Mexican Street Corn Waffles

### Ingredients:

- 1 8# pail: BNJUM Corn Muffin Batter
- 2 cups roasted corn
- 2 cups diced red peppers
- 2 cups roasted poblano peppers
- ¼ cup cilantro, chopped. Set aside some for garnish
- 4 limes; zest 3, juice of 3 and one for garnish
- ¼ cup chili powder
- 2 tbsp. cayenne pepper
- 2 tbsp. cumin
- 2 tbsp. paprika

### Instructions:

- Defrost batter
- Combined all ingredients until well blended
- Prepare on a well greased, medium-high waffle iron
- Cook until done approx. 3-5 mins depending on thickness of waffle.
- Serve immediately or freeze for later use.

Garnish with roasted corn; diced peppers; lime crema; cilantro and cotija cheese.



## Quarter Sheet Tropical Cornbread

**BREAK OUT:** Remove desired number of ¼ sheets from the freezer. Remove plastic wrap from each ¼ sheet and place two per sheet pan as shown.

**THAW:** Allow to thaw for approximately 20 minutes on the sheet pan.

**SET UP:** Once product has thawed add 7 oz. of flake coconut and 8 oz. crushed pineapple (**do not drain**). Use a spatula to mix and spread batter evenly in the pan.

**PROOFING:** No proofing required.

### **BAKING**

**Bake Temp:** 350°F **Bake Time:** 45-60 Minutes or until product is fully baked and a knife inserted in the center comes out clean.

**PACKAGING:** When fully cooled, cut sheets into 3x4 (12 pieces/ ¼ sheet) as shown in photo. Package either in 4ct or 2ct packages.



**BREAK OUT**



**BAKE/CUT**



**PACKAGE**



# Quarter Sheet Smokehouse Maple Cornbread

**BREAK OUT:** Remove desired number of ¼ sheets from the freezer. Remove plastic wrap from each ¼ sheet and place two per sheet pan as shown.

**THAW:** Allow to thaw for approximately 20 minutes on the sheet pan.

**SET UP:** Once product has thawed add 1 jar (1.6 oz.) of Smokehouse Maple Seasoning and 4 oz. of maple syrup . Use a spatula to mix and spread batter evenly in the pan.

**PROOFING:** No proofing required.

### **BAKING**

**Bake Temp:** 350°F **Bake Time:** 45-60 Minutes or until product is fully baked and a knife inserted in the center comes out clean.

**PACKAGING:** When fully cooled, cut sheets into 3x4 (12 pieces/ ¼ sheet) as shown in photo. Package either in 4ct or 2ct packages.



**BREAK OUT**



**BAKE/CUT**



**PACKAGE**



## Quarter Sheet Cinnamon Cornbread

**BREAK OUT:** Remove desired number of ¼ sheets from the freezer. Remove plastic wrap from each ¼ sheet and place two per sheet pan as shown.

**THAW:** Allow to thaw for approximately 20 minutes on the sheet pan.

**SET UP:** Once product has thawed add 2 oz. of cinnamon. Use a spatula to stir in cinnamon and spread batter evenly in the pan.

**PROOFING:** No proofing required.

**BAKING:**

**Bake Temp:** 350°F **Bake Time:** 45-60 Minutes or until product is fully baked and a knife inserted in the center comes out clean.

**PACKAGING:** When fully cooled, cut sheets into 3x4 (12 pieces/ ¼ sheet) as shown in photo. Package either in 4ct or 2ct packages.



**BREAK OUT**



**BAKE/CUT**



**PACKAGE**



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