COOKING for KIDS

STANDARDIZED RECIPE

Recipe Name: Jalapeno Cornbread			
Ingredients	**For 96 Servings**		**Directions**
	Weight	**Measure**	
Cornbread mix, WG/Pioneer	**1 bag**		**1. Preheat convection oven to 375˚F or conventional to 424˚F. 2. For each bag, lightly spray 1 full sheet pan or 2 half sheet pans with pan spray. 3. Per package instructions: Add 8 ½ c. water to 1 bag of mix in a large mixing bowl. Stir for approx. 1 minute until completely combined and there is no dry mix remaining.**
Water		**8 ½ c.**	
Jalapeno pepper, canned		**2 c.**	**4. Drain peppers and chop. Add to cornbread mixture distributing well. 5. Pour batter into prepared pan and bake in convection oven for 17-19 minutes or conventional oven for 20-23 minutes. 6. Cut each full sheet pan into 96 squares or each half sheet pan into 48 squares.**

Serving Size for Grades: K-8 is:_____ (unit: cup, fl oz, each) Serving Utensil: _____

Serving Size for Grades: 9-12 is:_____ (unit: cup, fl oz, each) Serving Utensil: _____

Meal Pattern Contributions

¾ oz. grain

Courtesy of Oklahoma City Public Schools