

Cornbread - CACFP

General Information

Recipe #	Category	Source
2032637	Grains 	Local

Ingredients

Name	Quantity	+ Quantity 2
Wheat flour, whole-grain, soft wheat	1 lbs.	
Cornmeal, whole-grain, white	8 oz.	
Sugars, granulated	½ c.	
Leavening agents, baking powder, low-sodium	1 tbsp., 1 ½ tsp.	
Salt, table	1 tsp.	
Egg, whole, raw, fresh	2 large	
Milk, fluid, nonfat, calcium fortified (fat free or skim)	1 pt., ½ c.	
Vegetable oil, palm kernel	¼ c.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Combine flour, cornmeal, sugar, baking powder, and salt in a mixer (batch as needed). Using a paddle attachment, mix for 1 minute on low speed.
2. Combine eggs, milk, and oil in a large bowl. Stir well.
3. Add egg mixture to dry ingredients. Mix for 1-2 minutes on medium speed until dry ingredients are moistened. DO NOT OVERMIX.
4. Pour batter into a 9.5x13x1 inch pan lightly sprayed with pan spray.
5. Bake until lightly browned:
 1. Conventional oven: 400 degrees F for 30-35 minutes
 2. Convection oven: 350 degrees F for 20-25 minutes
6. Remove from the oven. Cool for 10 minutes.
7. Cut each pan into 5x5 (25 pieces per pan)
8. Serve 1 piece (about 2"x2-1/2")

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.



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Serving Size	Yield
1 Each	25.00

Nutrition Facts

Serving Size 1 Each (63 gm)

Amount Per Serving	
Calories	142.552
% Daily Value*	
Total Fat 3.284 gm	5.052%
Saturated Fat 2.052 gm	10.259%
Trans Fat 0.002* gm	
Cholesterol 15.374 mg	5.125%
Sodium 116.113 mg	4.838%
Total Carbohydrate 26.137 gm	8.712%
Dietary Fiber 3.059 gm	12.235%
Total Sugars 5.448 gm	
Includes 3.992 gm of Added Sugars	
Protein 3.823 gm	7.647%
Vitamin A 40.239 mcg RAE	4.471%
Vitamin C 0.247 mg	0.412%
Vitamin D 0.376 mcg	1.882%
Calcium 98.245 mg	9.825%
Iron 1.142 mg	6.346%
Potassium 235.044 mg	5.001%
Saturated Fat % of Calories	12.954 %
Added Sugar % of Calories	11.202 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Grains	1 oz

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

CORRECTIVE ACTION HOT FOOD: All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

Added Sugar Limitations

Not applicable.

Dates

Last Updated	Created
12-12-2025	12-12-2025

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