

Jalapeño Business Cornbread

YIELD: 96 2 x 2 ½ " servings

Chef Sam Icklan

INGREDIENTS

- 2# WW Flour
- 2# corn meal
- 1 ½ cups sugar
- 1/3 cup + 1 TBSP baking powder
- 1 TBSP salt
- ¼ cup chili powder
- 2 TBSP garlic powder
- 1 TBSP black pepper
- 6 eggs
- 1 qt + 3 cups low-fat milk
- 1 cup canola oil
- 15 jalapeño peppers, seeds removed, small dice (or use canned green chiles)
- 2.5# turkey bacon or sausage, fully cooked and crumbled
- 2.5# fire roasted vegetable mix (peppers, onions and corn), thawed from frozen
- 4 bunches of scallions, thinly sliced
- 2.5# shredded sharp cheddar cheese
- Cooking spray

DIRECTIONS

1. In a large mixing bowl fitted with the paddle attachment, prepare corn muffin batter by mixing flour, corn meal, sugar, baking powder, salt & spices together for 1 minute on low speed. In a separate bowl, whisk together eggs, milk & oil until well mixed.
2. Add egg mixture to dry ingredients and mix on low until ingredients are moistened. Add the rest of the ingredients to the muffin batter. Mix until fully incorporated, but do not over mix.
3. Prepare 1 full-sized sheet pan by coating with cooking spray. Evenly portion muffin batter into sheet pans and bake in a pre-heated convection oven set to 350°F. Bake for 15 minutes, and rotate pans to ensure even baking. Return to oven and bake for an additional 8-10 minutes or until bread is fully cooked.
4. To serve, cut into 96 even slices.

RECIPE NOTES - Jalapeño Business Cornbread

Recipe credits as 1 oz grain equivalent

Nutritional information per serving*: 166 calories; 1.87g sat. fat; 332 mg sodium; 21 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and*