

GLUTEN-FREE  
CORNBREAD  
MIX

CLASSIC COMFORT FOOD

Fortified with iron, calcium, and vitamin B, our mix makes a slightly sweet, golden cornbread perfect to enjoy with any meal.

YOU'LL NEED

- 4 TABLESPOONS BUTTER, MELTED OR OIL\*
- 2 LARGE EGGS
- 1 1/4 CUPS MILK\*

BAKER'S TIP:

For zesty cornbread: Stir into batter a 4 oz can diced jalapeños (drained), an 8.5 oz can whole kernel sweet corn (drained), and 1 cup cheddar cheese. Sprinkle 1/2 cup shredded cheese over the top.

\*TO MAKE NON-DAIRY, USE VEGETABLE OIL, AND RICE, SOY, OR ALMOND MILK.

DIRECTIONS

- PREHEAT** oven to 425°F. Grease selected pan. For muffins, use greased paper liners in pans (if desired).
- WHISK** together butter or oil, eggs, and milk. Add mix, stirring to combine.
- POUR** batter into prepared pan and let rest for 10 minutes.
- BAKE** as directed in chart, until top is golden, edges begin to pull away from pan, and toothpick inserted into center comes out clean. Cool 5 minutes before cutting. Serve warm.

BAKE TIMES

12 MUFFINS	13-15 MINUTES
9" ROUND PAN	20-25 MINUTES
8" SQUARE PAN	20-25 MINUTES

For guidelines on baking at high altitude, visit: [BakeWith.Us/Altitude](http://BakeWith.Us/Altitude)



GET THE RECIPE: [BAKEWITH.US/MIXITUP](http://BAKEWITH.US/MIXITUP)

MIX IT UP WITH SPOONBREAD

With its creamy, buttery center filled with your favorite savory ingredients, spoonbread is a great way to elevate classic cornbread into a melt-in-your-mouth treat.



BAKING WITH JOY  
SINCE 1790

Our gluten-free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients — the way we bake every day in our kitchens.

TRY ALL OF OUR  
GLUTEN-FREE  
BAKING PRODUCTS



FOLLOW US!  
[@KINGARTHURBAKING](https://www.instagram.com/KINGARTHURBAKING)  
[KINGARTHURBAKING.COM](http://KINGARTHURBAKING.COM)



WE'RE HERE TO HELP.

Call or chat online with our friendly bakers.

855-371-BAKE (2253)  
[KingArthurBaking.com/Bakers-Hotline](http://KingArthurBaking.com/Bakers-Hotline)



We're committed to using the power of business as a force for social and environmental good.

> 100% EMPLOYEE OWNED



GLUTEN-FREE  
CORNBREAD  
MIX



NET WT 14 OZ (397g)



serving suggestion



GREAT FOR  
MUFFINS

CLASSIC TASTE WITH  
A HINT OF  
SWEETNESS

GLUTEN-FREE  
CORNBREAD MIX

Nutrition Facts

10 servings per container  
Serving size 4 tbsps mix (39g)

Calories	Per serving		Prepared	
	140	210	% Daily Value*	% Daily Value*
Total Fat	0g	0%	0g	8%
Saturated Fat	0g	0%	3.5g	18%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	50mg	17%
Sodium	320mg	14%	350mg	15%
Total Carbohydrate	32g	12%	34g	12%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	10g		11g	
Incl. Added Sugars	9g	18%	9g	18%
Protein	2g		4g	
Vitamin D	0mcg	0%	0.6mcg	4%
Calcium	170mg	15%	220mg	15%
Iron	2.1mg	10%	2.3mg	15%
Potassium	40mg	0%	110mg	2%
Thiamin	0.23mg	20%	0.25mg	20%
Riboflavin	0.17mg	15%	0.27mg	20%
Niacin	2.7mg	15%	3.2mg	20%

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

**INGREDIENTS:** CORNMEAL, CANE SUGAR, SORGHUM FLOUR, CORN STARCH, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)].

DISTRIBUTED BY

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)  
NON-DAIRY\*

Certified Gluten-Free by GFCO | [GFCO.org](http://GFCO.org)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](http://KingArthurBaking.com/Allergen-Program)

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

BEST IF BAKED BY:



how2recycle.info

212254



0 71012 07524 9