



HONEY CORNBREAD MIX

HONEY CORNBREAD

MAKES 1 PAN OR 12 MUFFINS

YOU'LL NEED

- 1 1/4 CUPS (284g) MILK*
- 8 TABLESPOONS (113g) BUTTER, MELTED OR 1/2 CUP (99g) VEGETABLE OIL*
- 1 LARGE EGG

PAN TYPE	BAKE TIME
8" SQUARE	23 - 27 MINUTES
9" ROUND	23 - 27 MINUTES
9" SQUARE	20 - 24 MINUTES
12 MUFFINS	15 - 19 MINUTES

* To make non-dairy, use non-dairy milk and melted vegan butter or vegetable oil.

If using a glass pan, bake at 375°F and extend bake time listed in chart by about 5 minutes.

DIRECTIONS

- PREHEAT** oven to 400°F with a rack in the center. Select pan and grease lightly. (For muffins, grease wells of pan or use greased paper liners, if desired.)
- WHISK** together the mix, milk, butter or oil, and egg in a large bowl until no dry patches remain, 15 to 20 seconds. Scrape bottom and sides of bowl.
- POUR** batter into prepared pan, spreading it to the edges and smoothing the top if needed.
- BAKE** according to chart, until edges begin to pull away from pan, and toothpick or thin knife inserted into center comes out clean. Cool 10 minutes before serving warm.

FOR SWEET MUFFINS:

In a large bowl, whisk the mix and 1/2 cup (66g) granulated sugar. Add 1 cup (227g) milk, 1/2 cup (99g) vegetable oil, and 2 large eggs. Whisk until no dry patches remain. Divide batter evenly among 12 greased muffin wells (use greased paper liners, if desired). Bake as directed in chart.

FOR JALAPEÑO-CHEDDAR CORNBREAD:

Prepare batter as directed (through step 2), then stir in one 4-ounce can (113g) drained, diced jalapeños and 1/2 cup (57g) shredded cheddar cheese. Pour batter into pan, then sprinkle 1/4 cup (28g) shredded cheddar cheese over top. Bake according to chart.



BAKING WITH JOY SINCE 1790

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HONEY CORNBREAD MIX



GREAT FOR MUFFINS

MADE WITH REAL CORN & A HINT OF HONEY

NET WT 15 OZ (425g) U

SERVING SUGGESTION



HONEY CORNBREAD MIX

BEST IF BAKED BY:



100% recycled fiber with a minimum of 35% post-consumer content.

HONEY CORNBREAD MIX

Nutrition Facts

12 servings per container
Serving size 3 tbsp mix (35g)

	Mix		Prepared	
		% Daily Value*		% Daily Value*
Calories	130		220	
Total Fat	0g	0%	9g	12%
Saturated Fat	0g	0%	5g	25%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	40mg	13%
Sodium	300mg	13%	320mg	14%
Total Carbohydrate	29g	11%	30g	11%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	9g		10g	
Incl. Added Sugars	9g	18%	9g	18%
Protein	2g		4g	
Vitamin D	0mcg	0%	0.4mcg	2%
Calcium	70mg	6%	100mg	8%
Iron	0.3mg	2%	0.4mg	2%
Potassium	50mg	2%	80mg	2%

*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, KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), HONEY POWDER (CANE SUGAR, HONEY), CANE SUGAR, SUPER SWEET CORN, BAKING POWDER (MONOCALCIUM PHOSPHATE, BAKING SODA, CORNSTARCH), SEA SALT, WHEAT STARCH.

CONTAINS: WHEAT.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com

For information on allergens and cross-contact prevention, visit: KingArthurBaking.com/Allergen-Program

DO NOT EAT RAW MIX, DOUGH, OR BATTER.