

# Maine Arts Camp

## Baking Day 1 Session 2

**Recipe Name: Corn Bread**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time: About 30 minutes including baking**

**Servings: 48 pieces-cut 6X8**

**Yield: 1/2 sheet pan**

Quantity	Unit	Ingredient Name	Prep Notes
20	ounces	All-purpose flour	
1	ounce	Baking powder	
1/2	ounce	Salt	
8	ounces	Cornmeal	
13	ounces	Sugar	
2	cups	Whole milk	
5	each	Large eggs	
6	Fluid ounces	Vegetable oil	3/4 cup

### **Procedure:**

1. Pre-heat oven to 350°F.
2. Scale (weigh) all dry ingredients and sift into a bowl.
3. Mix all wet ingredients in a separate bowl and blend. Combine wet & dry ingredients in a bowl with a whisk UNTIL JUST COMBINED. DO NOT OVER-MIX
4. Spray half sheet pan with non-stick spray, pour batter, spread out to level
5. Bake at 350°F oven for 12 minutes, rotate front to back and bake until done. 8-12 more minutes.
6. Allow to cool and cut 6X8 for 48 pieces
7. Total baking time is 20-22 minutes

**Notes:** 1 cup of well drained chopped jalapeno peppers can be added for a tangy/spicy flavor.