

Maine Arts Camp

2013

Recipe Name: Corn Bread

Chef: Charlie Limoggio C.E.C.

Servings: 48

Yield: 1 half 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	Milk	
5	large	Eggs	
3/4	cup	Vegetable oil	

1. Scale all dry ingredients and sift together into a bowl
2. Mix wet ingredients, whisk to combine.
3. Add wet to dry and whisk JUST TO COMBINE. DO NOT OVER MIX.
4. Spray a half sheet pan with cooking spray, pour batter, spread to level
5. Bake at 325°F in a convection oven on low fan. 350°F if in a standard oven.
6. After 10 minutes, rotate pan top to bottom and front to back in the oven and bake until done. Total cooking time 20-22 minutes
7. Cool & cut 6 X 8 for 48 portions

Notes: Corn, minced chili peppers or other enhancements can be added. Be sure to toss them in a little flour and shake off the excess to help suspend them in the batter.