

Maine Arts Camp

Recipe: Jalapeño Corn Bread

Chef: Charlie Limoggio CEC

Servings: ½ sheet pan cut 6 X 8

Quantity	Unit	Ingredient	Prep Notes
20	Ounces	All-purpose flour	
1	Ounce	Baking powder	
½	Ounce	Salt	
8	Ounces	Cornmeal	
13	Ounces	Sugar	
2	Cups	Whole milk	
5	Large	Eggs	
¾	Cup	Vegetable oil	
½	Cup	Minced jalapeño peppers	Fresh or well drained canned

1. Scale all ingredients and sift into bowl.
2. Combine wet ingredients.
3. Whisk wet into dry, to just combine.
4. Spray half sheet pan (26X18) with non-stick spray, pour batter, spread out to level
5. Bake at 325°F in convection oven, low fan, turn halfway. If using a standard oven bake at 350°F.
6. Total baking time is 20-22 minutes.
7. Cool, cut into 6 X 8 for 48 portions.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.