

Maine Arts Camp

Recipe Name: Cornbread

Chef: Charles Limoggio CEC

Preparation Time: 15 minutes + cooking time

Servings: Portion Size depends on how it's cut

Yield: ½ sheet pan

Quantity	Unit	Ingredient Name	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	

Procedure:

1. Preheat oven to 350°F, 325°F if using a convection oven
2. Weigh and measure all the dry ingredients and sift them together into a bowl
3. In a separate bowl, whisk the wet ingredients together
4. Spray a ½ sheet pan with non-stick spray.
5. Add wet into dry and whisk until just combined.
6. Bake 20-22 minutes or until done. Rotate front-to-back halfway through the baking process.

Notes:

Diced jalapenos or thawed corn kernels can be add if desired. Simply toss them in a little flour first. This helps them stay suspended and not sink to the bottom.