



# CORNBREAD MIX

## OUR SIGNATURE RECIPE FOR VERMONT MAPLE CORNBREAD

Perfect for breakfast or a snack, our cornbread is made with whole yellow cornmeal and sweetened slightly with real Vermont maple sugar.



### YOU'LL NEED

- 1/2 stick** (4 tablespoons) melted butter or vegetable oil
- 2 large eggs**
- 1 cup milk**

- 1 • PREHEAT** oven to 400°F.
- 2 • GREASE** an 8" x 8" x 2" pan, 9" round pan, or 12 muffin cups.
- 3 • WHISK** together butter or oil, eggs, and milk. Add mix, stirring quickly and gently until everything is just combined.
- 4 • POUR** batter into prepared pan.
- 5 • BAKE** for 20-25 minutes until golden and edges just begin to pull away from pan. A cake tester inserted in center comes out clean.
- 6 • COOL** for 5 minutes before cutting. Serve warm.

**BAKES ONE 8" X 8" PAN, ONE 9" ROUND PAN, OR 12 MUFFINS**

### SNACK-SIZED MUFFINS

Divide batter evenly between 32 greased or lined mini muffin cups, and bake 8-10 minutes at 400°F.

### BAKER'S TIP:

- Add up to 1 cup of:
- corn and scallions
  - bacon, cheddar, and chives
  - cranberries and walnuts

### COMPLIMENTS OF

*The King Arthur Flour Kitchen*

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*Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.*

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

### BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.  
855.371.BAKE (2253)  
[KingArthurFlour.com/contact](http://KingArthurFlour.com/contact)

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100% COMMITTED TO QUALITY.**



We're committed to using the power of business as a force for social and environmental good.



## OUR SIGNATURE RECIPES

# CORNBREAD MIX

*Light, moist, and tender, our golden cornbread recipe is lightly sweetened with Vermont maple sugar.*

**MADE WITH  
VERMONT  
MAPLE SUGAR**

*Vermont  
Maple*



NET WT 15 OZ (425g)

## Nutrition Facts

Serving Size about 1/4 cup mix (35g)  
Servings Per Container 12

Amount Per Serving	Mix	Prepared
<b>Calories</b>	130	180
Calories from Fat	5	50
	% Daily Value**	
<b>Total Fat</b> 0.5g*	1%	9%
Saturated Fat 0g	0%	15%
Trans Fat 0g		
<b>Cholesterol</b> 0mg	0%	13%
<b>Sodium</b> 270mg	11%	12%
<b>Total Carbohydrate</b> 27g	9%	10%
Dietary Fiber 2g	8%	8%
Sugars 5g		
<b>Protein</b> 3g		
Vitamin A	0%	4%
Vitamin C	0%	0%
Calcium	2%	4%
Iron	6%	8%
Thiamin	10%	10%
Riboflavin	6%	10%
Niacin	6%	6%
Folic Acid	6%	8%

\*Amount in Mix. Prepared contributes an additional 50 Calories (45 Calories from Fat), 6 g Total Fat (3 g Saturated Fat), 40 mg Cholesterol, 20 mg Sodium, 2 g Total Carbohydrate (1 g Sugars), 2 g Protein.  
\*\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS:** Whole Yellow Cornmeal, King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Maple Sugar, Baking Powder (sodium acid pyrophosphate, baking soda, cornstarch, monocalcium phosphate), Natural Flavors, Sea Salt. **CONTAINS:** Milk, Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.  
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**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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**BEST IF BAKED BY:**



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