



## **Recipe #901 Diabetic Friendly Cornbread Serving Size and Ingredients: 1 Sl.**

25 Servings	50 Servings	100 Servings	Ingredients
1-3/4 cups	3-1/2 cups	7 cups	Flour, All Purpose
1-1/2 cup	3 cups	6 cups	Corn Meal, Yellow
1/2 cup	3/4 cup	1-1/2 cup	Sugar, Granulated
1 Tbsp.	2 Tbsp.	4 Tbsp.	Baking Powder
1 Tbsp.	2 Tbsp.	4 Tbsp.	Baking Powder
2 Med.	3 Lg.	6 Lg.	Egg, Raw
1-3/4 cups	3-3/4 cups	7-1/2 cups	Milk, Low fat, Dry
1/4 cup	1/2 cup	1 cup	Oil Vegetable

North Central New Mexico Economic Development District  
 Council of Governments  
 Non-Metro Area Agency on Aging  
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### ***Instructions:***

- 1. Blend flour cornmeal, sugar, and baking powder, in mixer for 1 minute on low speed.***
- 2. Mix eggs, milk, oil. Add to dry ingredients and blend for 30 seconds on low speed.***
- 3. Beat on medium speed until dry ingredients are moistened. (2-3 min) Batter will be lumpy.***
- 4. Pour batter into 1 half sheet pan that has been lightly oiled.***
- 5. Bake until lightly browned...Conventional oven: 400° for 30-35 minutes. Convection Oven 350° for 20-25 minutes.***
- 6. Cut half sheet pan 5 x 10 (50 pieces)***