

**Bake  
inJoy**

**NEW**  
Baked  
Cornbread!



Discover  
The Sales potential of Cornbread!

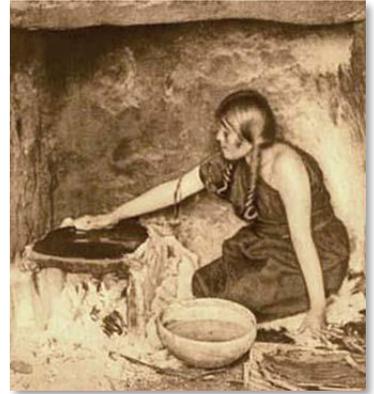
THESE RECIPES AND MORE INCLUDED!



## The History of Cornbread

Cornbread is probably one of America's oldest foods. American Indians learned early on to dry or roast corn and grind it into a meal for making bread, cakes and porridge. Cornmeal, introduced to the first settlers by the American Indians, was precious, as it helped those colonists survive the harsh first years.

In the United States, cornbread was first documented in 1671 in Virginia. It was made with corn flour which was ground into meal by hand or with an animal-powered mill. It wasn't until after the Civil War that milled flour became more available and affordable to the average American household. In fact, it became so common that it was instead actually referred to as "cornbread" instead of "milled flour cake."

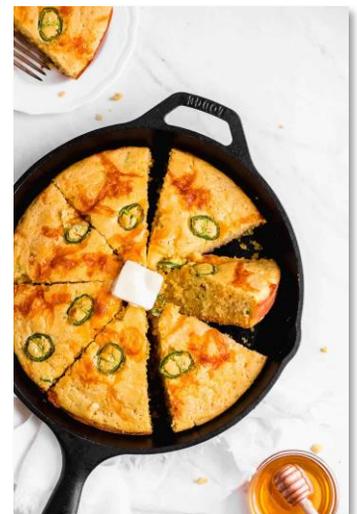


The name came from the Algonquin word *apan*, meaning "baked." The Narragansett word for cornbread, *nokechick*, became no-cake and then hoe-cake. Because cornbread traveled well, some began calling it journey cake, which evolved into the name Johnny cake. But whatever it was called, it was all cornbread. During the early colonial days, cornbread became a staple of American cooking that has lasted even to this day.

Ask 10 different chefs their recipe for cornbread and you will get 10 different versions! North of the Mason-Dixon Line, sugar and flour are often added to yellow cornmeal. In the South, white cornmeal is preferred, and while some flour may be used, there may be less added sugar.

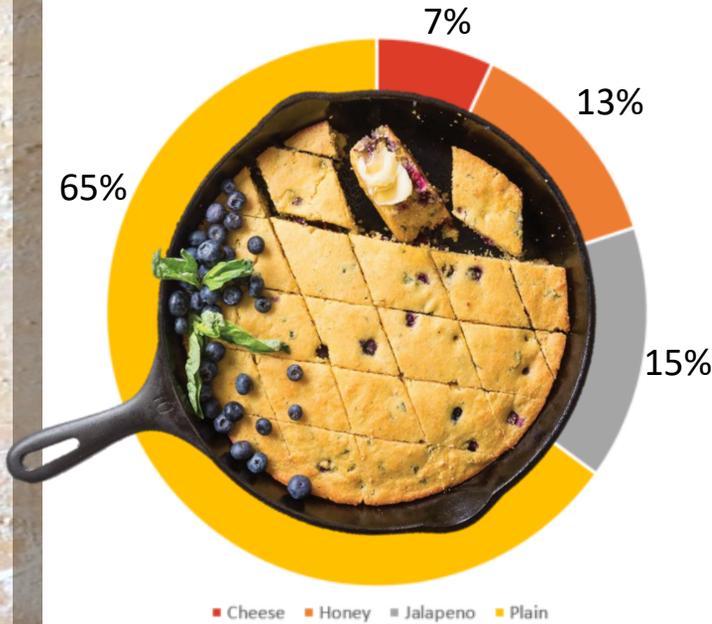


Nowadays, all sorts of ingredients are added to good old homey cornbread to make it sophisticated. Various cheeses, peppers and vegetables are commonly found as ingredients in modern cornbread adaptations.

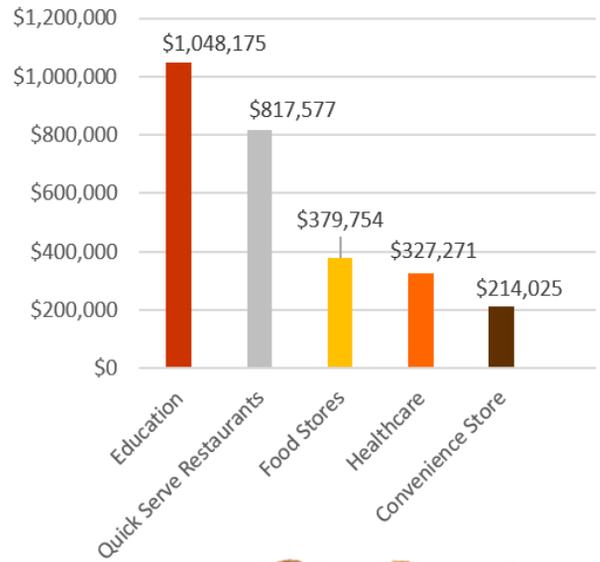


## Cornbread in Foodservice

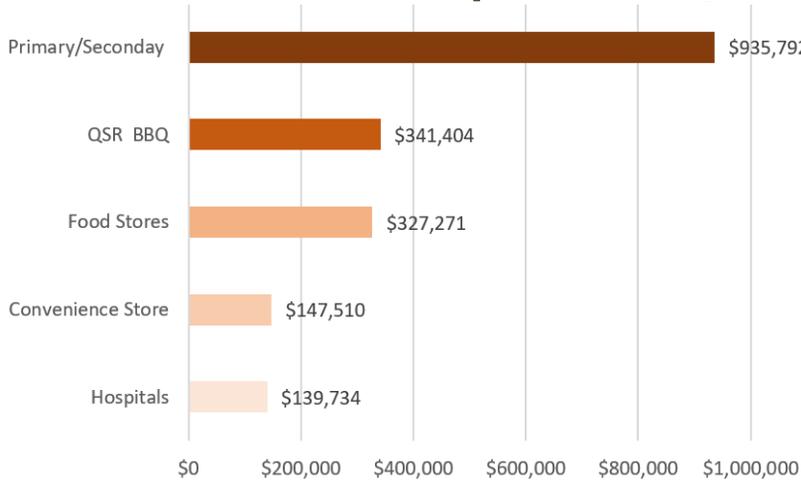
### Flavor Ranking



### Dollar Volume Top 5 Segments



### Dollar Volume Top 5 Categories



**TOTAL CORNBREAD DOLLAR VOLUME \$2.5M**

new

**Bake'nJoy**

BAKED  
CORNBREAD

— GOURMET PRIVATE LABEL —

# Baked Half Sheet Cornbread



The *premium quality* of this Baked Cornbread can only come from *Bake'n Joy!*

So rich, moist and loaded with cornmeal for sweet, corn-forward flavor. Golden color with a visibly hearty texture. No labor, no waste and so versatile.

Cut to any size or shape you choose.

Sell by the item or by the pound.

Convenient profitability in every sheet!

**NEW**  
Baked  
Cornbread!

*Quality you can see and taste!*

*Golden  
color  
throughout*



*Higher Rise*

*Authentic corn flavor*

*Hearty  
texture*

## BAKE'N JOY TOP INGREDIENTS

1. Wheat Flour
2. Sugar
3. Water
4. Eggs
5. Corn Meal

## BAKE'N JOY PRIVATE LABEL BAKED CORNBREAD!

- Chock full of cornmeal for pleasant mouthfeel and flavor!
- Visually appealing, bright golden color throughout
- So moist and tender; packed with distinct corn taste and sweetness
- Real buttermilk solids versus skim or milk protein concentrate
- Authentic clean ingredients: Unmodified flour and corn starch, NO high fructose corn syrup, NO artificial Flavors or Colors, NO preservatives
- 20 more 2oz portions than the leading competitor per case
- Removes easily and cleanly from the bakeable tray creating higher yield
- YOU decide the shape and size

### Product Promotion Operator Coupon & Distributor Rebate

**new item**  
**DISTRIBUTOR OFFER**  
**\$5 OFF PER CASE\***

**PREMIUM QUALITY**  
4/4.5 Lb. Private Label Baked  
Half Sheet Cornbread

**Save up to \$280!**

**\* TERMS & CONDITIONS**

- Redeem this offer as a Bill Back
- \$5 per case is valid on first order of new Baked Half Sheet Cornbread (# 4619212) only
- Minimum order: 2 pallet cases (14 cases or \$70)
- Maximum: 1 full pallet (56 cases \$280)
- Offer valid March 1 - April 30, 2023
- Bill Back sent to Bake'nJoy must be postmarked by May 31, 2023 to receive the deduction
- Offer cannot be combined with any other contract price or offer
- Send backup with Bill Back information when deducting from payment

**CONTACT YOUR BAKE'NJOY SALES REP WITH QUESTIONS**

**SEND BILL BACK TO**  
Bake'nJoy Foods  
Accounts Receivable - Cornbread Bill Back  
351 Willow Street  
North Andover, MA 01845

**Unit Weight: 4.5 Lb.**  
**Units/Case: 4**  
**Item Number: 4619212**  
**GTIN: 10793760126116**  
**Gross Case Weight: 18 Lb.**  
**Net Case Weight: 18 Lb.**  
**Dimensions: 17x12.25x8.5**  
**TU/IN: 7 x 8**  
**Cube: 1.02 Ct**  
**Storage: 0° or below**  
**Shelf Life Frozen: 364 days**  
**Ambient Shelf Life: 5 days**

**VPL**

**DAIRY**

**Bake'nJoy Foods. Where Good Taste Begins.**

**DISTRIBUTOR PUSH**

**\$5.00 Off/Case up to 1 pallet (48) cases**

**new item**  
**\$10 OFF PER CASE\***  
**Introductory Operator Rebate**  
**Valid April 1 - July 31, 2023**

**PREMIUM QUALITY**  
4/ 4.5 Lb. Private Label Baked  
Half Sheet Cornbread

**ELIGIBLE ITEM AND REBATE CALCULATIONS**

Item Number: 4619212  
Description: BNJ/VPL 4/4.5 Lb. Baked Half Sheet Cornbread  
Order Date:   
Number of Cases Ordered:   
Total Rebate Value at \$10 Per Case:  \$  
Maximum 50 cases (\$500) through July 31, 2023

**MAIL WITH PROOF OF PAYMENT TO:**  
Bake'nJoy Private Label Cornbread Rebate  
PO Box 552 Traverse City, MI 49865-0552

**OPERATOR INFORMATION**

Business Name: \_\_\_\_\_  
Contact Name: \_\_\_\_\_ Title: \_\_\_\_\_  
Email: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_  
Phone Number: \_\_\_\_\_ Zip: \_\_\_\_\_  
Distributor Name: \_\_\_\_\_  
Number of Units: \_\_\_\_\_  
Dist. City: \_\_\_\_\_  
Broker Rep Name: \_\_\_\_\_ State: \_\_\_\_\_

**\* TERMS & CONDITIONS**

Maximum 50 cases (\$500) through July 31, 2023.  
Introductory Rebate Offer valid for #4619212.  
Operator will be reimbursed \$10 per case for a maximum rebate of 50 cases or \$500. Proof of purchase including distributor invoices on velocity reports that include distributor name, location, name and address, invoice number and purchase dates. Offer valid Apr. 1-Jul 31, 2023. Only 1 redemption per operator location during the promotional period on an individual basis. Claims must participate with any other contract price or offer. Distributors may not redeem contract price or offer. USA only. Allow 4-6 weeks for processing. Claims must be postmarked by September 30, 2023.

**Unit Weight: 4.5 Lb.**  
**Units/Case: 4**  
**Item Number: 4619212**  
**GTIN: 10793760126116**  
**Gross Case Weight: 18.5 Lb.**  
**Net Case Weight: 18 Lb.**  
**Dimensions: 16.75x12.06x7**  
**TU/IN: 7 x 8**  
**Cube: .82 Ct**  
**Storage: 0° or below**  
**Shelf Life Frozen: 364 days**  
**Ambient Shelf Life: 5 days**

**Bake'nJoy Foods. Where Good Taste Begins.**

**OPERATOR PULL**

**\$10.00 Off/Case**  
**Introductory Operator Offer**

**ORDER TODAY!**

**Bake'nJoy®**

**PRODUCT DETAILS**

Your Private Label

*Baked Half Sheet Cornbread*

BNJ ITEM #	Cornbread	Master Case GTIN	Wt.	Units	Pkg
4619212	Half Sheet Baked Cornbread-Plain	10793760126116	4.5 Lb.	4	Case

Gross Case Weight: 19.5 Lb.  
 Net Case Weight: 18 Lb.  
 Dimensions: 17 X 12.25 X 8.5  
 Ti/Hi: 7 x 8  
 Cube: 1.02 Cf  
 Storage: 0° or below  
 Shelf Life Frozen: 364 days  
 Ambient Shelf Life: 5 days



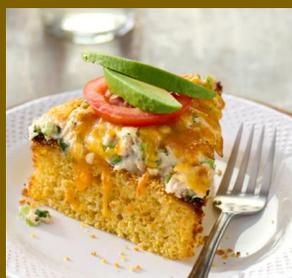
- Cut into any shape
- Applications for breakfast, lunch, dinner and dessert
- Add as a side to any meal
- See waste-saving recipes like croutons



Find these cornbread recipes and more at [bakenjoy.com](http://bakenjoy.com)



Seasoned Croutons



Tuna Melt



Sausage & Sage Stuffing



Strawberry Shortcake



## YPL Baked Half Sheet Cornbread



### BNJYPL Baked Half Sheet Cornbread

BNJ Item Number	Brand & Variety	National Price	MSRP (if applicable)	
4619212	YPL 4/4.5 Lb. Baked Half Sheet Cornbread	62.99	N/A	
First Order Date	First Ship Date	Case Specifications		
Q2 2023	May 2023	Dimensions L X W X H	Units/Case	Net Weight
		17 X 12.25 X 8.5	4	18 Lb.
				Gross Weight
				19.5 Lb.
12-Digit UPC Code (if applicable)	14-Digit Case GTIN Code	Pallet Configuration		
na	10793760126116	Cases Per Layer (L)	Number of Layers (H)	Total Cases/Pallet
		7	8	56



**Bake'nJoy**<sup>®</sup>

PREDEPOSITED  
BATTER

FREEZER TO OVEN

# Quarter Sheet Cornbread



SERVE WARM  
FOR ADDED  
WOW!

**Panfree.**

Predeposited quarter sheet batter in bakeable and recyclable tray. Simply bake, cut and serve. No mess and no batter waste. Perfect cornbread base to add a wide variety of inclusions prior to baking. Try adding cheddar cheese, dice ham, sautéed bell peppers and onion, fresh diced jalapeno; any sweet or savory ingredients can be stirred in for a delicious, unique and personal twist.

Bake'n Joy uses only the highest quality ingredients, sourced as close to farm to factory as possible.



PRODUCT  
DETAILS

## QUARTER SHEET CORNBREAD

ITEM #	QTR SHEET CORNBREAD	Wt. oz.	Units	Pkg
9405218	BNJPF Corn Bread (in bakable box)	48	6	case



Gross Case Weight: 21 Lb.  
 Net Case Weight: 18 Lb.  
 Dimensions: 16.5 x 12.3 x 9  
 Ti/Hi: 8 x 8  
 Cube: 1.05 Cf  
 Storage: 0° or below  
 Shelf Life Frozen: 364 days



Quarter Sheet Raw



Quarter Sheet Baked

### Recipe Inspirations

For recipes visit [bakenjoy.com](http://bakenjoy.com)

Mixed in flavor



Seasoned croutons



Corn waffle sandwich



## PanFree Quarter Sheet Cornbread in Bakeable Tray



Quarter Sheet Raw



Quarter Sheet Baked

### BNJLM Sliced Apple Crisp Loaf Cake (Seasonal)

BNJ Item Number		Brand & Variety		National Price		MSRP (if applicable)	
9405218		Bake'n Joy PanFree		\$43.10		N/A	
First Order Date		First Ship Date		Case Specifications			
Any		Currently Available		Dimensions L X W X H	Units/Case	Net Weight	Gross Weight
				17.25 x 12.75 x 7.25	6	18 Lb.	21 Lb.
12-Digit UPC Code (if applicable)		14-Digit Case GTIN Code		Pallet Configuration			
N/A		00793760112044		Cases Per Layer (TI)	Number of Layers (HI)	Total Cases/Pallet	
				8	8	64	



SCOOP AND BAKE

## Corn Batter

ENDLESS  
RECIPE  
IDEAS!

ULTRA MOIST  
PREMIUM BAKERY PRODUCTS

The possibilities are endless! Put your culinary creativity to the test and develop on-trend new recipes using UltraMoist Cornbread Batter. So moist and full of authentic corn flavor, the versatility of this batter can't be beat. Just imagine the endless possibilities; from personal skillet dishes, appetizers and desserts, you can make it all with this one batter!

Bake'n Joy uses only the highest quality ingredients, sourced as close to farm to factory as possible.



PRODUCT  
DETAILS

## SCOOP AND BAKE

# Corn Batter

ITEM #	SCOOP AND BAKE BATTERS	Wt. Lb.	Units	Pkg
8577216	BNJUM Corn Batter	8	2	pails/case

Gross Case Weight: 17.5 Lb.  
 Net Case Weight: 16 Lb.  
 Dimensions: 15.5 x 8 x 8  
 Ti/Hi: 15 x 7  
 Cube: .57 Cf  
 Storage: 0° or below  
 Shelf Life Frozen: 364 days



### Recipe Inspirations

For recipes visit [bakenjoy.com](http://bakenjoy.com)

chili supreme



baked stuffed  
jalapeno poppers



batter shown on  
onion rings



## Ultra Moist Cornbread Scoop Batter



### BNJLM Corn Batter

BNJ Item Number		Brand & Variety		National Price		MSRP (if applicable)	
8577216		Bake'n Joy UltraMoist		\$43.23		N/A	
First Order Date		First Ship Date		Case Specifications			
Any		Currently Available		Dimensions L X W X H	Units/Case	Net Weight	Gross Weight
				15.5 x 8 x 8	2	16 Lb.	17.5 Lb.
12-Digit UPC Code (if applicable)		14-Digit Case GTIN Code		Pallet Configuration			
N/A		10793760102431		Cases Per Layer (TI)	Number of Layers (HI)	Total Cases/Pallet	
				15	7	105	





corn baked

creative menus

premium Shortcake sliders waffles breakfast stuffing toppings

pulled pork flavors

cornbread recipes cheddar

cornbread

chili soup

quality flavorful sides meals moist

dessert crumble jalapeno snack

sloppy joe texture private label croutons main sandwiches food service shortcake seasoned sweet Bake'nJoy skillet

savory





## Cornbread Tuna Melt with Avocado

### Ingredients (6 servings):

- Bake'n Joy Baked Half Sheet Cornbread (or baked from frozen batter options)
- 2, 5 oz. cans of premium Albacore tuna packed in water. Drained and flaked.
- 1/3 cup mayonnaise
- 1/3 cup chopped celery
- 2 tablespoons finely chopped scallion
- 1 medium tomato, sliced
- 1 teaspoon chopped dill
- 1 cup shredded cheddar cheese
- 1 medium avocado. Peeled and sliced.
- ¼ teaspoon each of salt and pepper

### Instructions:

- Cut baked cornbread into 6 desired size pieces and place on baking sheet
- In a small bowl, combine the tuna, mayonnaise, celery, onion, dill, salt and pepper.
- Top cornbread with 1/4 cup tuna mixture and generous amount of cheese.
- Broil 4-6 in. from the heat until cheese is melted, 2-3 minutes.
- Top with tomato and avocado.

### Variations:

- TexMex Chicken Salad, Grilled Chicken, Salmon



## Cornbread Stuffing with Brown Butter, Sage and Sausage

### Ingredients:

- 1 48oz: BNJPF Corn Bread Quarter Sheet, baked then cubed.
- 1# ground pork or turkey sausage
- 1 cup diced Spanish onions
- 1 cup diced celery
- 1 cup diced cremini or white mushrooms
- ¼ cup diced red pepper
- ½ cup chopped parsley
- ½ cup chopped sage
- 2 tsp. paprika
- 1 tbsp. ground black pepper
- 1 cup chicken stock
- 8 oz. salted butter
- S & P to taste

### Instructions:

- Defrost batter, bake per baking instructions.
- In a large sauté pan lightly brown the butter and set aside.
- In the same pan, brown sausage until done and drain fat. In the pan with the sausage, sauté the vegetables.
- Once slightly translucent add the chopped sage.
- Continue to cook until sage is aromatic; then fold in spices, cubed corn bread and browned butter.
- Once well combined add chicken stock until moist.
- Remove from sauté pan and place in a bake able dish. Bake at 350 for 20-30 mins until desired doneness.



## Grilled Cornbread with Beef Barbacoa and Jalapeno Crema

### Ingredients:

- 1 3 oz portion of YPL Thaw & Serve Cornbread, grilled
- 6 oz Smithfield Beef Barbacoa, heated and shredded into chunks
- 1 ½ avocado, sliced
- 1 Tbsp. cilantro, chopped. Set aside for garnish
- 3 oz. Jalapeno Crema

### Instructions:

- Defrost cornbread. Remove from wrapper, cut into 3oz portion, spray with pan spray.
- Heat Beef Barbacoa as directed.
- Place cornbread on grill to achieve desired grill marks.
- Slice one half of an avocado, place on top of cornbread.
- Gently shred beef into large chunks and place on top of the avocado.
- Drizzle jalapeno crema over the top and garnish with chopped cilantro.

### Jalapeno Crema:

- Reduce 7 oz of heavy cream in a sauce pan over low heat until half. Stirring often.
- Add 1 tsp fresh jalapenos into cream and simmer for 2 minutes.
- Strain sauce, season with salt and pepper.
- Just before serving add 1oz fresh lime juice and 1 tsp fresh chopped cilantro, serve immediately.



## Cornbread Croutons (Eliminate Waste!)

### Ingredients:

- 2 cups cubed (about 1-inch pieces) day-old cornbread
- ½ teaspoon black pepper
- 2 tablespoons olive oil
- ½ teaspoon salt
- ¼ cup chopped parsley

### Instructions:

- Preheat oven to 375°F.
- Place cornbread cubes, pepper, olive oil, and salt in a medium bowl.
- Gently toss to coat, being careful to keep cubes intact.
- Arrange 1 inch apart on a small baking sheet.
- Bake until golden brown and crispy, about 15 minutes, turning cubes once halfway through
- Allow to cool then add chopped parsley and toss once again

### Variations:

- Season with Rosemary, Parmesan Cheese, Cumin or Taco seasoning



## Harissa Spiced Fried Cornbread Bites

### Ingredients:

- 2 cups YPL Thaw & Serve Cornbread, cubed
- 2 Tbsp. McCormick Harissa Spice Blend

### Instructions:

- Unwrap overwrap on defrosted cornbread, remove from packaging. Cube to desired size.
- In a 365 degree fryer, submerge the cornbread cubes for 1 min 30 seconds – 3 min to achieve desired doneness.
- Liberally toss in McCormick Harissa Spice Blend.
- Serve immediately.

### Variations:

Works well with any spice blend such as Old Bay, Sriracha, BBQ spice; Garlic Parmesan. Try different shapes of cornbread fried as well, cooking times will vary on the size piece being fried.

Suggested pairings: Harissa spiced cornbread pairs well with a cooling dipping sauce such as a cucumber lime crème or a cilantro crema.



## Cornbread Strawberry Shortcake

### Ingredients:

- Bake'n Joy Double Corn muffins
- Fresh Whipped Cream topping
- Fresh Diced Strawberries in light simple syrup
- Fresh Whole Strawberries

### Instructions:

- Bake Bake'n Joy corn muffins according to instructions on pail or box.
- Remove liner from baked muffins and plate
- Cut muffin in half.
- Layer and top as shown with diced strawberries in simple syrup and whipped cream.
- Top muffin fresh Whipped Cream topping.
- Finish with a whole strawberry on top

### Variations:

Use seasonal flavor muffins and fruit (e.g raspberries, peaches, blueberries)



## Chili Supreme

### Ingredients:

- Bake'n Joy Scoop and Bake Corn Muffin batter
- Chili
- Thick cut smoked bacon
- Shredded cheddar cheese
- Sour cream

### Instructions:

- Thaw Bake'n Joy Corn Batter according to instructions on pail.
- Pre-heat oven 325°F
- Fill 12 oz. bakeable container 1/2 way with chili
- Place one slice of thick cut bacon around rim of cup
- Scoop 1 #20 scoop (yellow) of Corn Batter on top of chili
- Top with shredded cheddar
- Bake for approximately 25 to 30 minutes
- Garnish with sour cream

### Variations:

- French Onion Soup with Swiss Cheese



## Baked Stuffed Jalapeño Peppers

### Ingredients:

- Bake'n Joy Scoop and Bake Corn Batter
- Jalapeño peppers
- Shredded cheese
- Bacon bits

### Instructions:

- Remove and thaw Bake'n Joy batter according to instructions
- Pre-heat convection oven to 325°F
- Split jalapeño peppers in half and lightly spread with corn muffin batter
- Top with shredded cheese and bacon
- Bake for 15-20 minutes
- Serve warm

### Variations:

- Jalapeno Cornbread instead of plain
- Baked acorn squash filled with Bake'n Joy Cranberry Orange, or Carrot Raisin Batter



Batter shown on onion rings

## Cornbread Beer Batter

Great for golden onion rings, calamari, corndogs, chicken nuggets, seafood fritters and more...

### Ingredients:

- 4 cups Bake'n Joy Cornbread (baked or made from frozen batter options)
- 1 ½ cups club water
- 12 oz. of golden lager beer
- 3 cups self rising flour
- 1 egg, beaten
- 1 teaspoons baking powder
- ½ teaspoon salt

### Instructions:

- Cut or crumble baked cornbread and place on baking sheet
- Bake at 200 for 1 hour or until dry
- Process through food process then return to baking sheet and oven for another 10 minutes to ensure cornmeal is completely dry
- Combine flour, cornmeal, baking powder salt and pepper. Mix well.
- Stir in beaten egg, beer and club soda into the dry mixture
- Continue with the instructions of your chosen recipe that calls for dipping batter

### Variations:

- Chipotle sauce, finely diced chilies, cumin and/or cayenne pepper, Sriracha



## Blueberry Swirl Cornbread

### Ingredients:

- BNJ® Ultra Moist® Corn Batter
- 8x8 pans and sheet pan
- Pan spray
- BNJ Fancy Blueberry Filling
- Cornmeal topping, if desired

### Instructions:



- Grease or spray 8x8 pan.
- Scoop 17 oz. of BNJ Corn Batter into greased 8x8 pan and spread batter evenly in pan
- Pipe 2 oz. of BNJ Blueberry Filling in an 'S' shape on top of corn batter. Using a knife, cut through the batter to 'spread' it
- Top with cornmeal if desired and bake
- Tray prepared 8x8 corn breads on sheet pan
- Bake in rack oven at 360°F for 20–24 minutes

### Variations:

- 2 oz. raspberry filling
- Mix in 1 oz. chopped jalapenos



## Waffle Sandwiches

### Ingredients:

- Bake'n Joy Corn batter
- Seafood Salad
- Sliced avocado
- Lettuce
- Desired dressing

### Instructions:

- Remove and thaw Bake'n Joy batter according to instructions.
- Pre-heat waffle iron and spray/grease iron generously top and bottom.
- Scoop 4/ # 30 (black handle) scoops into each waffle quadrant of the griddle.
- Remove and let cool.
- Fill with lettuce, seafood salad and avocado, add dressing.

### Variations:

- Turkey Club Sandwich
- Ham & Swiss
- Sour Cream Batter with lobster salad on a bed of lettuce with a lemon wedge. Serve with corn on the cob.
- Cranberry Orange Batter with fresh carved turkey and sweet potato spread. Serve with sweet potato fries.



## Skillet Cornbread

### Ingredients:

- Ultra Moist® Scoop and Bake Corn Batter
- Vegetable Oil

### Instructions:

- Preheat oven to 375°F. Gather a cast iron pan (use a No. 8 or No. 10 skillet).
- Pour 1/4 cup of vegetable oil into pan and place in the oven for 5 minutes.
- Remove skillet from oven and scoop 1 # 6 scoop ( white handle) into hot skillet and spread evenly.
- Bake for approximately 12 to 14 minutes or until internal temperature reaches 205°F or is golden brown.
- Remove skillet from oven. Let cool and serve.

### Variations:

- Add shredded cheddar cheese and fresh cut jalapenos
- Add fresh cut peppers, whole kernel corn, and chopped onion
- Corn baked with corned beef hash
- Add diced peppers, onions, and tomatoes



## Mexican Street Corn Waffles

### Ingredients:

- 1 8# pail: BNJUM Corn Muffin Batter
- 2 cups roasted corn
- 2 cups diced red peppers
- 2 cups roasted poblano peppers
- ¾ cup cilantro, chopped. Set aside some for garnish
- 4 limes; zest 3, juice of 3 and one for garnish
- ¼ cup chili powder
- 2 tbsp. cayenne pepper
- 2 tbsp. cumin
- 2 tbsp. paprika

### Instructions:

- Defrost batter
- Combined all ingredients until well blended
- Prepare on a well greased, medium-high waffle iron
- Cook until done approx. 3-5 mins depending on thickness of waffle.
- Serve immediately or freeze for later use.

Garnish with roasted corn; diced peppers; lime crema; cilantro and cotija cheese.



## Quarter Sheet Tropical Cornbread

**BREAK OUT:** Remove desired number of ¼ sheets from the freezer. Remove plastic wrap from each ¼ sheet and place two per sheet pan as shown.

**THAW:** Allow to thaw for approximately 20 minutes on the sheet pan.

**SET UP:** Once product has thawed add 7 oz. of flake coconut and 8 oz. crushed pineapple (**do not drain**). Use a spatula to mix and spread batter evenly in the pan.

**PROOFING:** No proofing required.

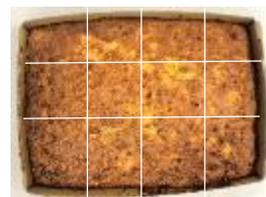
### **BAKING**

**Bake Temp:** 350°F **Bake Time:** 45-60 Minutes or until product is fully baked and a knife inserted in the center comes out clean.

**PACKAGING:** When fully cooled, cut sheets into 3x4 (12 pieces/ ¼ sheet) as shown in photo. Package either in 4ct or 2ct packages.



BREAK OUT



BAKE/CUT



PACKAGE



# Quarter Sheet Smokehouse Maple Cornbread

**BREAK OUT:** Remove desired number of ¼ sheets from the freezer. Remove plastic wrap from each ¼ sheet and place two per sheet pan as shown.

**THAW:** Allow to thaw for approximately 20 minutes on the sheet pan.

**SET UP:** Once product has thawed add 1 jar (1.6 oz.) of Smokehouse Maple Seasoning and 4 oz. of maple syrup . Use a spatula to mix and spread batter evenly in the pan.

**PROOFING:** No proofing required.

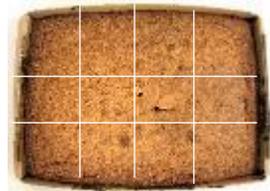
### **BAKING**

**Bake Temp:** 350°F **Bake Time:** 45-60 Minutes or until product is fully baked and a knife inserted in the center comes out clean.

**PACKAGING:** When fully cooled, cut sheets into 3x4 (12 pieces/ ¼ sheet) as shown in photo. Package either in 4ct or 2ct packages.



**BREAK OUT**



**BAKE/CUT**



**PACKAGE**



## Quarter Sheet Cinnamon Cornbread

**BREAK OUT:** Remove desired number of ¼ sheets from the freezer. Remove plastic wrap from each ¼ sheet and place two per sheet pan as shown.

**THAW:** Allow to thaw for approximately 20 minutes on the sheet pan.

**SET UP:** Once product has thawed add 2 oz. of cinnamon. Use a spatula to stir in cinnamon and spread batter evenly in the pan.

**PROOFING:** No proofing required.

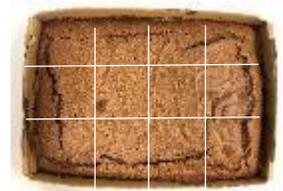
### **BAKING:**

**Bake Temp:** 350°F **Bake Time:** 45-60 Minutes or until product is fully baked and a knife inserted in the center comes out clean.

**PACKAGING:** When fully cooled, cut sheets into 3x4 (12 pieces/ ¼ sheet) as shown in photo. Package either in 4ct or 2ct packages.



BREAK OUT



BAKE/CUT



PACKAGE

The logo for Bake'n Joy is written in a stylized, cursive font. The letters are white with a thick red outline. A registered trademark symbol (®) is located at the end of the word "Joy".

***Bake'n Joy***®

**Bake'n Joy Foods, Inc.  
351 Willow Street  
North Andover, MA 01845  
800.666.4937  
[www.bakenjoy.com](http://www.bakenjoy.com)**