

INGREDIENTS	2½ LB BATCH	5 LB BATCH	15 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix	2½ lb	5 lb	15 lb
Water	1½ cups (12 oz)	3 cups (1½ lb)	2¼ quarts (4½ lb)
Sour Cream	1/2 cup (4 oz)	1 cup (8 oz)	3 cups (1½ lb)
Sugar	1/2 cup (3½ oz)	1 cup (7 oz)	3 cups (21 oz)
Honey	1/2 cup (6 oz)	1 cup (12 oz)	3 cups (2¼ lb)



1. Use a mixer with paddle attachment.
2. Add Sweet Cornbread & Muffin Mix, water, sour cream, sugar, and honey into mixing bowl.
3. Blend on low speed\* for 1 minute.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed\* for 1 more minute.
6. Scale into greased or paper-lined pan.
7. Bake according to the table below:

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 15 LB BATCH
Standard muffin	#20 scoop (1.7 oz)	350°F 8 - 12 minutes	400°F 12 - 16 minutes	226

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Baking time may vary depending on the oven and oven load.