

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Sweet Cornbread & Muffin Mix	2½ lb	5 lb
Sugar	2/3 cup (4.6 oz)	1⅓ cups (9.2 oz)
Pumpkin Pie Spice	1 Tbsp	2 Tbsp
Nutmeg	1/2 tsp	1 tsp
Water	1½ cups (12 oz)	3 cups (24 oz)
Pumpkin Purée	2 cups (1 lb)	4 cups (2 lb)
Optional: Coarse Sanding Sugar		



1. Use a mixer with paddle attachment.
2. Add Sweet Cornbread and Muffin Mix, sugar, pumpkin pie spice and nutmeg to mixing bowl.
3. Blend on low speed* for 30 seconds.
4. Pour water into mixing bowl.
5. Blend on low speed* for one more minute.
6. Add pumpkin purée to bowl.
7. Blend on low speed* for 30 seconds.
8. Stop mixer. Scrape bowl and paddle.
9. Blend on low speed* for 1 more minute.
10. Scale into greased or paper-lined pan.
11. **Optional:** sprinkle with coarse sanding sugar.
12. 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 5 LB BATCH
Standard muffin	#20 scoop (1.5 oz)	350°F 11 - 13 minutes	400°F 13 - 15 minutes	80

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