

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cornbread & Muffin Mix, baked, cubed	8 cups (50 oz)*	16 cups (100 oz)*
CUSTARD BASE		
Milk	5½ cups (44 oz)	11 cups (88 oz)
Eggs	11	22
Brown Sugar	2¾ cups (10.3 oz)	5½ cups (20.6 oz)
FILLING		
Berries, chopped	66 oz (4.13 lb)	132 oz (8.25 lb)
Optional: Powdered Sugar		



CORNBREAD

1. Prepare cornbread according to bag instructions or use leftover "JIFFY" Sweet Cornbread.
2. Cut cooled or leftover cornbread into 1" cubes. Set aside.

CUSTARD BASE

1. Combine milk, eggs, and brown sugar with a whisk. Set aside.

ASSEMBLE

1. In pan cavity, place 1 oz chopped berries into bottom of greased muffin pan.
2. Top berries with 1.5 oz cornbread cubes.
3. Place 1 oz chopped berries onto cornbread cubes.
4. Pour custard over layers to cover the cornbread cubes.
5. Repeat process until all cornbread is used up or desired number of cavities have been filled.
6. Bake according to the table below.
7. **Optional:** Dust with powdered sugar after slightly cooled.

* One 5 lb batch of "JIFFY" Sweet Cornbread & Muffin Mix will make one full sheet pan (100 oz) of cornbread.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Standard muffin	Cornbread cubes 1.5 oz Custard 2.2 oz	325°F 21 - 24 minutes	350°F 25 - 28 minutes	66

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