



Matcha Cornbread

Add a subtle, delicate flavor boost to cornbread when you blend matcha tea powder with Pillsbury™ Corn Muffin Mix.

Servings: 64 servings (1 serving = 1 - 2x3-inch piece)

Ingredients:

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Corn Muffin Mix (11379)	5 lb	1 box
Matcha tea powder	1 oz	1/2 cup
Water, cool (approx. 72°F)	2 lb 10.00 oz	5 1/4 cups

Nutrition Information:

Serving Size: 1 - 2x3-inch piece
Calories : 140 / Calories from Fat : 35 /

% Daily Value:
Total Fat : 4g 6% /
Saturated Fat : 1g 4% / Trans Fat : 0g /
Cholesterol : 0mg 0% / Sodium : 310mg 13% /
Total Carbohydrate : 27g 9% /
Dietary Fiber : 0g 0% / Sugars : 10g /
Protein : 0g /
Vitamin A : 0% 0% / Vitamin C : 0% 0% /
Calcium : 0% 0% / Iron : 6% 6% /

Exchanges: 0 Starch/ 0 Fruit/ 2 Other Carbohydrate/
0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/
0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/
1/2 Fat/

Carbohydrate Choice: 2

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.

Instructions:

- Whisk together muffin mix and matcha tea powder in mixing bowl; add water and whisk until batter is mostly smooth.
- Deposit into greased or paper-lined full sheet pan; bake as directed below and allow to cool before portioning.

BAKE:	TEMP	TIME
Convection Oven*	350°F	15-17 minutes
Standard Oven	400°F	18-20 minutes

*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.