



Jalapeño Honey Glazed Cornbread

Brush a sweet-hot glaze over taco-seasoned cornbread.

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

Ingredients:

BATTER

INGREDIENT	WEIGHT	MEASURE
Gold Medal™ Honey Cornbread Mix (11455)	5 lb	1 box
Water, cool approx. 72°F	3 lb	6 cups
Taco seasoning mix	3.50 oz	1 cup

GLAZE

INGREDIENT	WEIGHT	MEASURE
Butter, unsalted	8 oz	1 cup
Jalapeño peppers, fresh, diced	7.50 oz	1 cup
Honey	6 oz	1/2 cup
Cayenne pepper, ground		1/8 tsp

Nutrition Information:

Serving Size: 1 - 2x3-inch piece
Calories : 180 / Calories from Fat : 60 /

% Daily Value:
Total Fat : 6g 10% /
Saturated Fat : 3 1/2g 17% / Trans Fat : 0g /
Cholesterol : 10mg 3% / Sodium : 430mg 18% /
Total Carbohydrate : 29g 10% /
Dietary Fiber : 0g 0% / Sugars : 12g /
Protein : 2g /
Vitamin A : 6% 6% / Vitamin C : 0% 0% /
Calcium : 2% 2% / Iron : 6% 6% /

Exchanges: 1 Starch/ 0 Fruit/ 1 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 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:

BATTER

1. Prepare cornbread mix according to package directions; add taco seasoning mix as you stir.
2. Pour cornbread batter onto a parchment-lined full sheet pan and bake as directed below.

BAKE:	TEMP	TIME
Convection Oven*	325°F	18-22 minutes
Standard Oven	375°F	21-25 minutes

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

GLAZE

1. Melt butter in pot over medium-high heat; stir in diced jalapeños and bring to simmer.
2. Stir in honey and cayenne; allow glaze to continue simmering 2-3 minutes.
3. Remove from heat and let stand 5-10 minutes to allow glaze to thicken.

FINISHING

1. Spoon glaze over bread and use a pastry brush to spread evenly.
2. Allow glaze to set (5-10 minutes) before portioning.