




GLUTEN FREE
CORNBREAD
MIX

CLASSIC COMFORT FOOD

Fortified with iron, calcium, and vitamin B, our mix bakes a lightly sweet golden cornbread to enjoy with any meal.

YOU'LL NEED

-  4 TABLESPOONS MELTED BUTTER* OR OIL
-  2 LARGE EGGS
-  1 1/4 CUPS MILK

BAKER'S TIP:

For zesty cornbread: Stir into batter a 4 oz can diced jalapeños (drained), an 8.5 oz can whole kernel sweet corn (drained), and 1 cup cheddar cheese. Sprinkle 1/2 cup shredded cheese over the top.

*TO MAKE NON-DAIRY, USE VEGETABLE OIL, AND RICE, SOY, OR ALMOND MILK.

DIRECTIONS

1. **PREHEAT** oven to 425°F. Grease pan of choice. For muffins, use greased paper liners in pans (if desired).
2. **WHISK** together butter or oil, eggs, and milk. Add mix, stirring to combine.
3. **POUR** batter into prepared pan and let rest for 10 minutes.
4. **BAKE** as directed in chart, until top is golden, edges begin to pull away from pan, and toothpick inserted in center comes out clean. Cool 5 minutes before cutting. Serve warm.

BAKE TIMES

12 MUFFINS	13-15 MINUTES
9" ROUND PAN	20-25 MINUTES
8" SQUARE PAN	20-25 MINUTES

For guidelines on baking at high altitude visit Bakewith.us/Altitude



RECIPE AT BAKEWITH.US/MIXITUP

MIX IT UP WITH SPOON BREAD

With its creamy, buttery center filled with your favorite savory ingredients, spoon bread is a great way to elevate classic cornbread into a melt-in-your-mouth treat.



BAKING WITH JOY
SINCE 1790

Our gluten free mixes are carefully crafted to deliver the best-tasting baked goods using only simple, wholesome ingredients – the way we bake every day in our kitchens.

TRY ALL OF OUR
GLUTEN FREE
BAKING PRODUCTS



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NEW
LOOK!

GLUTEN FREE
CORNBREAD MIX




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CORNBREAD
MIX



GREAT FOR
MUFFINS

CLASSIC TASTE WITH
A HINT OF
SWEETNESS

NET WT 14 OZ (397g)  serving suggestion



Nutrition Facts

10 servings per container
Serving size 4 tbsps mix (39g)

Calories	Per serving		Per container	
	140		210	
	% Daily Value*		% Daily Value*	
Total Fat	0g	0%	6g	8%
Saturated Fat	0g	0%	3.5g	18%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	50mg	17%
Sodium	320mg	14%	350mg	15%
Total Carbohydrate	32g	12%	34g	12%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	10g		11g	
Incl. Added Sugars	9g	18%	9g	18%
Protein	2g		4g	
Vitamin D	0mcg	0%	0.6mcg	4%
Calcium	170mg	15%	220mg	15%
Iron	2.1mg	10%	2.3mg	15%
Potassium	40mg	0%	110mg	2%
Thiamin	0.23mg	20%	0.25mg	20%
Riboflavin	0.17mg	15%	0.27mg	20%
Niacin	2.7mg	15%	3.2mg	20%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: CORNMEAL, CANE SUGAR, SORGHUM FLOUR, CORN STARCH, BAKING POWDER (BAKING SODA, CALCIUM ACID PYROPHOSPHATE, MONOCALCIUM PHOSPHATE), SALT, XANTHAN GUM, VITAMIN AND MINERAL BLEND [CALCIUM CARBONATE, NIACINAMIDE (VITAMIN B3), REDUCED IRON, THIAMIN HYDROCHLORIDE (VITAMIN B1), RIBOFLAVIN (VITAMIN B2)].

DISTRIBUTED BY

KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
800-827-6836 | KingArthurBaking.com
NON-DAIRY*

Certified Gluten Free by GFCO | GFCO.org

For information on allergens and cross-contact prevention, visit:
KingArthurBaking.com/allergen-program

DO NOT EAT RAW MIX,
DOUGH, OR BATTER.

BEST IF BAKED BY:



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