



— *Norwich, Vermont* —

ORGANIC YELLOW CORNMEAL

Finely-milled from yellow corn, our organic cornmeal gives a crunchy coating to vegetables or meat before cooking and a delicious texture and flavor to baked goods.



NET WT 24 OZ (1.5 LBS) 680g

BROWN SUGAR CORNBREAD

1 cup King Arthur Unbleached
All-Purpose Flour
1 cup yellow cornmeal
1 tablespoon baking powder
3/4 teaspoon salt
1/3 cup brown sugar or maple sugar

1/4 cup butter, melted
1 cup milk, whole, skim or 2%
3 large eggs
1/4 to 1/2 teaspoon maple
flavor (optional)

Nutrition Facts

Serving Size about 1/4 cup (30g)

Servings Per Container 22

Amount Per Serving

Calories 110 **Calories from Fat 10**

% Daily Value*

Total Fat 1g **2%**

Saturated Fat 0g **1%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 10mg **0%**

Total Carbohydrate 23g **8%**

Dietary Fiber 3g **12%**

Sugars 0g

Protein 2g

Vitamin A 2% • **Vitamin C 0%**

Calcium 0% • **Iron 6%**

Thiamin 8% • **Riboflavin 4%**

Niacin 6% • **Folate 2%**

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Preheat your oven to 425°F. Lightly grease or oil a scone pan, an 8" x 8" square pan, or 9" round baking pan.

In a medium-sized mixing bowl, whisk together the flour, cornmeal, baking powder, salt and sugar until thoroughly combined. In a small bowl, or in a large measuring cup, whisk together the melted butter, milk, eggs and maple flavoring. Add the liquid mixture to the dry ingredients and stir together.

Pour the batter into the prepared pan. Sprinkle the top with extra brown sugar or maple sugar, if desired, and bake for about 20 to 25 minutes, until the cornbread is browned and a cake tester inserted into the center comes out clean. Remove it from the oven, and serve it warm with butter and maple syrup, or jam.

Yield: 8 servings.

Store cool and dry.

INGREDIENTS: ORGANIC WHOLE YELLOW CORNMEAL.
CONTAINS: WHEAT.

KING ARTHUR FLOUR
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Certified Organic by Vermont Organic Farmers



100328B01C

Do not eat raw mix, dough or batter.

