

## OLD TYME MILL Cornbread Mix

ITEM# 80135

DIRECTIONS FOR USE: 5 Pounds of Mix: Use 5 cups of water ( 40 ounces).

Mixing Instructions: Using a mixing bowl and a paddle - Place mix into bowl. Start mixer in low speed and add 1/2 of water right away then allow to smooth out then slowly start adding the other 1/2 of the water, mix until all water mixes in. Switch mixer to medium speed and mix 2-3 more minutes. Deposit batter into pans. Fill pans about half way - carefully not overfilling.

\*These directions are a guide and some adjustments may be required to compensate for shop conditions, weather variations and type of product desired.

**INGREDIENTS:** Wheat Flour, Cornmeal (Degerminated Yellow Corn Meal), Dextrose, Soybean oil, Baking powder (calcium acid pyrophosphate, sodium bicarbonate, monocalcium phosphate, anhydrous, corn starch), Salt, Baking soda, Natural and Artificial flavors.

Contains: Wheat.

Manufactured By:  
National Foods Packaging Inc.  
Cleveland, OH 44102



NET. WT. 6 / 5 LBS. (2.26 KG) Bags



Conventional Oven: Preheat Oven to 400 degrees. Round Pans (8-9-10 inch): Bake at 400 degrees for about 18-20 minutes.

Convection Oven: Preheat Oven to 375 degrees. Round Pans (8-9-10 inch): Bake at 375 degrees for about 20 minutes. Cornbread should be lightly golden brown on top.

\*Bake time may vary depending on the oven and how full the pans are.

High Altitude (over 4000 Ft.): Add 1/2 oz flour and 1/4 oz water for each pound of mix. It may be necessary to reduce mixing time or increase baking temperature.

0g TRANS FAT  
STORE IN A COOL, DRY PLACE