

# Cornbread Crackers

This recipe will make 1 medium tray of Cornbread Crackers\*

[John in Bibs': Black Eyed Peas and Greens Freeze Dried for a Prosperous New Year Ep275](#)

## Ingredients:

1 Box of Jiffy  
Cornbread (or  
Cornbread Mix of  
Choice)

All ingredients  
listed to make  
cornbread



## Directions:

1. Mix Cornbread according to the directions on the package
2. Spread on a parchment lined tray
3. Bake for 16 minutes at recommended temperature
4. Let cornbread cool, then using dividers set in the 40 portion configuration, press them into place cutting the cornbread into 40 equal portions.
5. Freeze until solid
6. Freeze dry
7. Store Appropriately (See Tips and Tricks for storage help)

**Cycle Time:**Varies

**Rehydration:** Not intended, intention is to eat like crackers with soup.



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Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray