

How Do You Make Corn Flakes From Scratch?

Breakfast is the most important meal of our day. If you want to have a healthy body and a full day, it is very necessary to eat a nutritious breakfast. Most people's breakfast is eggs, bread, milk and other foods. I wonder if you're tired of it? Now corn flakes have become the new favorite of breakfast.

Corn flakes are made using corn as the main raw material. They are rich in nutrients and are very easy to store and carry. The most important thing is that they are also very convenient to eat. They only need to be brewed with milk. Even if we don't have time for breakfast in the morning. We can take corn flakes and a pack of milk and still enjoy a delicious breakfast when we go to school or office.

Making corn flakes by yourself is a good clean and hygienic method, so how should we make corn flakes from scratch?

The first ingredients that need to be prepared are yellow cornmeal, white sugar, coarse salt, vanilla extract and water.

Before starting the production, preheat the oven to 350 degrees. And you spread a layer of aluminum foil on the baking sheet while brushing some oil on it. Then you put the cornmeal, sugar and salt into a bowl and stir. Finally you add a little vanilla extract and water, and mix well until the batter becomes thinner.



Pour the prepared batter on the baking tray, spread it evenly. You should pay attention to the thinness of the spread, and then take out some corn flour and mix it with water. The mixed state needs to be like breadcrumbs, and then sprinkle the corn flour on For the batter. This will make the corn flakes more crispy, and you can start to bake it about 15 minutes after it's finished.

When the batter is dry and cracked, it can be taken out. After it has cooled down, tear it into small pieces by hand, so that the corn flakes are formed. But then it will take about 45 minutes to bake in the oven. Until it becomes crispy and golden, so that the delicious corn flakes are made.

Making corn flakes by yourself is easy, so you might as well try it yourself. If you don't want to make it yourself, you can go to the store to buy corn flakes. The corn flakes in the store are made using [corn flakes production lines](#) and are of very high quality.

The corn flakes produced by the corn flakes production line are rich in nutrients, stable in structure and excellent in taste. And they are deeply loved by the public. [Shandong Loyal Industrial Co., Ltd.](#) is a professional manufacturer of food machinery and has many years of experience in this industry. The bread crumb production line, baby food production line and corn flake production line have been exported to many countries and regions. Such as Singapore, Canada, South Africa and Russia, the high-quality equipment and highly automated production methods have been well received by customers.

Corn flakes are our best choice for breakfast. Whether in terms of convenience or nutrition, it is worth trying. If you want to make corn flakes yourself, just try the above method!