

# Gingerbread

| Number of students:               | 75              | 100             | 125             | 150             |
|-----------------------------------|-----------------|-----------------|-----------------|-----------------|
| Water (cups)                      | 3 $\frac{3}{4}$ | 5               | 6 $\frac{1}{4}$ | 7 $\frac{1}{2}$ |
| Canola oil (cups)                 | 3 $\frac{3}{8}$ | 4 $\frac{1}{2}$ | 5 $\frac{3}{8}$ | 6 $\frac{3}{4}$ |
| Sugar (cups)                      | 3 $\frac{3}{4}$ | 5               | 6 $\frac{1}{4}$ | 7 $\frac{1}{2}$ |
| Honey (cups)                      | 3 $\frac{3}{4}$ | 5               | 6 $\frac{1}{4}$ | 7 $\frac{1}{2}$ |
| WW pastry flour (cups)            | 15              | 20              | 25              | 30              |
| Baking powder (Tbs.)              | 1 $\frac{1}{2}$ | 2               | 2 $\frac{1}{2}$ | 3               |
| Baking soda (Tbs.)                | 1 $\frac{1}{2}$ | 2               | 2 $\frac{1}{2}$ | 3               |
| Cinnamon (Tbs.)                   | 3               | 4               | 5               | 6               |
| Ginger powder (Tbs.)              | 3               | 4               | 5               | 6               |
| Finely grated fresh ginger (Tbs.) | 7               | 9               | 11              | 14              |
| (1 cup = 16T)                     |                 |                 |                 |                 |

## Directions:

Preheat oven to 350. Turn on fan if using convection oven, just to preheat.

Use shallow stainless steel hotel trays, 3 trays for every 100 portions. Brush with oil.

Mix wet ingredients (water, oil, honey, and fresh ginger without fibers) separately.

Measure flour, baking powder, baking soda, cinnamon, and ginger powder into large bowl on bowl stand. Mix in sugar using a large wire whisk.

Pour wet ingredients into dry and mix until smooth.

Pour into hotel trays, making sure that the batter is no more than 1  $\frac{1}{2}$  to 2 inches deep in each (use more trays if necessary).

Bake for 35-40 minutes total. Bake for the first 10 minutes without the convection fan, then turn on the fan. A knife inserted in the cake should come out clean. Gingerbread has a tendency to burn, so keep an eye on it. **If the top begins to burn before inside has cooked, turn the fan off again.**

**Do not cover cooked gingerbread until it has cooled completely.**