

## Corn bread, non-dairy

**No. of people:** 35-40 one half sheet pan

Soy Milk 1 qt  
Apple Cider Vinegar 2 TBS  
Olive Oil 1/2 cup  
Apple Sauce, Unsweetened (**check for open jars in walk in**) 1/2 cup  
Sugar 3/4 cup  
Cornmeal 4 cups  
WW Pastry Flour 4 cups  
White Flour 4 cups  
Baking Powder 2 TBS + 1 1/2 tsp  
Baking Soda 2 tsp  
Salt 1 1/2 tsp

**After baking and 20 minute cooling time, cut the cornbread according to this diagram, 7X12**

1	2	3	4	5	6	7	8	9	10	11	12
2											
3											
4											
5											
6											
7											

### **Directions:**

1. Preheat oven to 350 F. Lightly brush the sheet pans with olive oil.
2. Combine the wet ingredients (first four) in a large stainless steel bowl. Mix them with a whisk.
3. Combine the dry ingredients in another large stainless steel bowl. Mix them well with your hands.
4. In one of the bowls combine the wet and the dry until just mixed. Do NOT over-mix.
5. Divide the batter evenly among the prepared sheet pans. Smooth tops evenly with a rubber spatula.
6. Bake for 20 minutes with the fan turned to HIGH. Tops should feel firm to the touch and a small knife inserted through the center should come out clean.
7. Allow to cool slightly before cutting. Do not turn out of sheet pans. Cut and serve in

the sheet pans.