

# Kripalu Cornbread

**No. of people: 24**

**Bake in 1 shallow hotel pan**

**350 degrees for 20 -25 minutes**

5 cups coarse cornmeal

3 cups whole wheat flour

3 cups white flour

1/3 cup baking powder

2 tsp salt

2 ½ cups water

2 2/3 cups soymilk

1 1/3 cup oil

1 cup maple syrup or agave

1 tsp vanilla

- Oil shallow baking pan

- Assemble your ingredients then turn on the oven

- Mix wet ingredients in one bowl

- Mix dry ingredients in another bowl

- Fold the wet ingredients into the dry with wooden spoon, mixing only until combined.  
Be careful to not over mix.

- Pour batter into prepared pan and place in preheated oven 20 minutes or until the cornbread is firm to the touch and slightly golden.