

Cornbread – Dairy Free

Number of students	75	100	125	150	175
Rice Milk (cups)	11	16	21	27	32
Canola oil (cups)	2	3	4	5	6
Sugar (cups)	2	3	4	5	6
Cornmeal (cups)	10	15	20	25	30
WW Flour (cups)	5	7 ½	10	12 ½	15
White Flour (cups)	5	7 ½	10	12 ½	15
Baking Powder (cups)	1/3	½	2/3	¾	1
Salt (Tablespoons)	1 T.	2 T.	2 T.	3 T.	4 T.

Directions:

- Preheat convection oven to 350°. Heat for 15 minutes with the fan on.
- Brush large baking sheets (from rack beside oven) with oil – 3 trays for 100 portions.
- Mix the wet ingredients (rice milk and canola oil) in a small bucket. Use the large wire whisk to blend thoroughly.
- Mix the dry ingredients (sugar, salt, cornmeal, flours, baking powder). Use the very large metal bowl & stand. Be sure to blend very well. *Very, very well.*
- Have someone pour the liquid ingredients while you mix them into the dry using a large wooden spoon. *Do not overmix. Do not combine wet and dry ingredients until the oven is fully preheated and the trays are oiled.*
- Divide the batter into oiled baking pans, smoothing top evenly.
- Turn the fan off and bake for 20 minutes, then turn the fan on and bake for 15-20 minutes more, until golden brown around the edges. Total cooking time: 35 – 40 min.
- Cool thoroughly before cutting. Use the pizza cutter for easy cutting.