

Pumpkin Gingerbread

(vegan, contains gluten)

No. of people: 40 - 60

(1 shallow hotel pan)

Dry Ingredients

Whole Wheat Pastry Flour	7 Cups
Baking Soda	4 Tsp
Baking Powder	1 Tsp
Salt	2 Tsp
Cinnamon	1.5 Tbs
Coriander	1 Tbs
Cloves	1 Tsp
Nutmeg	1 Tsp
Ground Ginger	2 Tbs

Wet ingredients

Molasses	2 2/3 cups
Canola oil	2 cups
Applesauce ** check fridge for already opened jars)	2 cups
Pumpkin puree (15 oz cans)	2
Fresh ginger, grated	1/4 cup

Directions:

1. Prepare the hotel pans by lining the bottom of each with parchment paper. Please cut the paper to the correct measurements to cover the entire bottom of each pan. You will need to use two or more pieces of parchment. Brush the lined bottoms and the sides of the pans with oil.
2. Preheat oven to 325 degrees.
3. In a large bowl mix all the dry ingredients with your hands until they are combined. Try break up all the lumps, no matter how small, so that none remain.
4. In the large, aluminum bowl combine vegetable oil, pumpkin, applesauce, grated ginger and molasses. Mix thoroughly.
5. Add the dry ingredients to the wet ingredients and mix just until all ingredients are combined. DO NOT mix longer than necessary. Over-mixing will produce dense and “gummy” gingerbread.

- Cut each ginger bread into 50 pieces: 10 X 5

[illegible]

