

# MAKING MEMORIES

COOKING WITH KSPS

## DAIRY-FREE CORNBREAD

- 3 cups cornmeal
- 5 cups minus 2 tbsp. soy milk
- 2 tbsp. lemon juice
- 4 cups all-purpose flour
- 2 tbsp. baking powder
- 2 tsp. kosher salt
- 1 1/3 cups white sugar
- 4 large eggs
- 1 cup neutral-flavored oil, such as canola
- Raw sugar for top

1. Preheat oven to 350 degrees F. Combine cornmeal, soy milk, and lemon juice in a small bowl. Line a 9x13-inch baking pan with parchment paper.
2. In a large bowl, whisk together flour, baking powder, salt, and sugar. Fold in the wet mixture, eggs, and oil until smooth. Pour batter into prepared pan.
3. Liberally sprinkle top with raw sugar.
4. Bake in preheated oven for 15 minutes, rotate 180 degrees, and bake for another 5-10 minutes, until a knife inserted into the center of the cornbread comes out clean.



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