

Gluten-free Cornbread

INGREDIENTS:

1 cup cornmeal
1 cup almond flour
1/2 cup butter
2 tsp baking powder
1/2 tsp baking soda
1 tsp salt
2 Tbsp honey
1 1/2 cup almond milk
1 Tbsp vinegar (see note)
2 large eggs

(Note: to make non dairy buttermilk: add tablespoon of vinegar to a liquid measuring cup. Fill remaining 1 and 1/2 cups with almond milk.)



TO MAKE:

- Preheat oven to 350 degrees F.
- Heat cast iron skillet over medium heat. Melt butter in the skillet.
- Mix cornmeal, almond flour, baking powder, soda, and salt.
- In a separate bowl, mix almond milk and vinegar, honey, and eggs. add melted butter to the wet ingredients,
- Return skillet to burner. Add wet ingredients to dry and stir to incorporate.
- Pour batter into hot skillet
- Give a shake to evenly distribute batter, then transfer to oven.
- Bake at 350 for 30-40 minutes, checking at 30 minutes for doneness.