

Corn Bread

INGREDIENTS:

1/2 cup cornmeal
1 Tablespoon baking powder
1/2 teaspoon salt
2 eggs
1/3 cup avocado oil
1 1/4 cup non-dairy unsweetened milk
2 Tablespoons Miyoko's Vegan Butter, melted
2/3 cup golden monk fruit or coconut sugar
1 Tablespoon honey

DIRECTIONS:

Preheat oven to 350° Fahrenheit. Set skillet over low heat while you make the batter. In a bowl whisk cornmeal, baking powder, flour, sugar, and salt. Make a well in the center and add the eggs, milk, oil, honey, and butter to the center and whisk vigorously. Whisk until all the ingredients are incorporated. Increase heat to medium-high heat and coat the bottom and sides of the skillet with vegan butter. Pour batter into the skillet and smooth the top. Bake, in the oven for 30-35 minutes until the edges are golden brown. Let cool for a least five minutes and enjoy!

Cooking Time: 30-35 Minutes

Serving Size: 8

Cooking Appliance:

Notes: