

Gluten Free Cornbread



Dry Ingredients:

¾ Cup New Hat Baking All Purpose Baking Blend
1 Cup Gluten Free Yellow Cornmeal
¼ to ⅓ Cup Sugar
¾ tsp Xanthan Gum
2 tsp Baking Powder
1 tsp Salt

Wet Ingredients (At Room Temperature):

2 Large Eggs
¾ Cup Milk
¼ Oil (We use safflower or sunflower)
1 TBSP Apple Cider or Fresh Lemon Juice

Directions:

- 👉 Preheat oven to 350°F and grease an 8" square nonstick pan (gray, not black).
- 👉 Beat eggs on low in a mixer until light yellow and frothy.
- 👉 Add the milk, oil, and cider and beat on low speed until well blended.
- 👉 In a separate bowl, whisk together the dry ingredients.
- 👉 Gradually beat the dry ingredients into the liquid until thoroughly blended. It will be like thick cake batter.
- 👉 Bake 25-30 minutes until the cornbread is firm and the edges are lightly browned.
- 👉 Cool in the pan for 10 minutes and serve warm.

Note: You can also bake this cornbread in an iron skillet. Bake the batter in a 350°F oven for 25 to 30 minutes in a 10 inch cast iron skillet. Preheating the skillet makes the crust crispier.