

Vegan Corn Bread

9 SERVINGS 30 MINUTES



INGREDIENTS

- 1 1/4 cups Cornmeal
- 1 cup All Purpose Gluten-Free Flour
- 1 tbsp Baking Powder
- 3/4 tsp Sea Salt
- 1 cup Unsweetened Almond Milk
- 1/4 cup Extra Virgin Olive Oil
- 1 cup Corn (fresh, frozen or canned)

DIRECTIONS

- 01 Preheat oven to 400°F (204°C) and line a baking pan with parchment paper.
- 02 In a mixing bowl, mix the cornmeal, all-purpose flour, baking powder and salt until thoroughly combined.
- 03 Add in the almond milk and olive oil, and stir until just combined. Make sure not to over mix it. Add corn and stir until just combined.
- 04 Transfer mixture to the baking pan. Bake for 20 minutes or until a toothpick comes out clean. Let cool before serving. Enjoy!

NOTES

BAKING PAN SIZE

Use an 8 x 8 inch pan for 9 servings. If scaling the recipe up or down, adjust your pan size accordingly.

SERVE IT WITH

Our Bison Pumpkin Chili, Roasted Red Pepper & Tomato Lentil Soup, Slow Cooker Vegan Chili, or Slow Cooker BBQ Pulled Pork recipe.

NO ALMOND MILK

Use any type of milk instead.

NO OLIVE OIL

Use butter or coconut oil instead.