

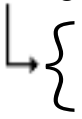
Jackie's Cornbread

(Gluten-free & dairy-free)

Ingredients:

- 120 g King Arthur GF Measure for Measure flour
- 138 g medium grind cornmeal
- 1/2 tsp salt
- 1/2 tsp baking soda

- 2 large eggs
- 25 g (2 tbsp) olive oil
- 75 g maple syrup
- 255 g dairy-free “buttermilk”

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- 160 g coconut milk
 - 80 g water
 - 15 g apple cider vinegar

To make the dairy-free “buttermilk” mix the coconut milk, water, and apple cider vinegar together. Let it sit for at least 10 minutes.

Method:

Preheat oven to 400°F.

Lightly oil an 8 x 8 baking pan.

Mix the GF flour, cornmeal, salt, and baking soda together in a bowl. Sift this dry mixture. Some of the larger pieces of cornmeal and salt won't make it through the sifter, that's ok! Once you've sifted as much as you can return what's left in the sifter to the bowl and give the dry ingredients another mix.

In another bowl, add the **eggs** and **beat well**. Next add the **olive oil**, **maple syrup**, and **dairy-free “buttermilk”** and **whisk** the wet ingredients until they are combined.

With a **spatula**, gently **mix** together the dry and wet ingredients. Be careful not to over-mix at this step! Mix everything until just combined, this should only take about **20-30 seconds**.

Pour the batter into the prepared pan. Give the pan a little shake to even the batter and knock out any air bubbles.

Bake in the oven on the middle rack for **18-22 minutes**, just until the sides start pulling away from the pan and the top is slightly golden brown.

Let cool in the pan. **Serve and enjoy!**