
Cornbread Gluten Free

Glorious Gourmet PCS, Gloria Luzzatto

Servings: 8



Coconut Oil can be substituted for butter for a vegan recipe

2 cups yellow cornmeal

1 teaspoon baking soda

2 teaspoons baking powder

1 teaspoon kosher salt

1 1/2 cups yogurt

4 tablespoons butter, unsalted, melted

1 large egg

4 tablespoons honey

EQUIPMENT/UTENSILS: cutting board, knife, measuring cups, spoons and liquid measuring cup, 9x9 baking pan or 12" skillet, 2 bowls, large spoon

Use a spray oil or rub a little cooking oil in the baking pan.

Preheat oven to 400 degrees

In a bowl, add the dry ingredients (cornmeal, baking powder, baking soda, salt) and stir with a spoon to evenly distribute the ingredients.

In another bowl, add the liquid ingredients (yogurt, melted butter, egg and honey) and stir with a whisk or for fork to combine.

Add the liquid ingredients into the dry ingredients and stir with a few swift strokes to combine and create a batter.

Pour the batter into the baking pan.

Bake bread 20-30 minutes for pan (check for doneness at 20 minutes by inserting a toothpick in the center of the cornbread; the toothpick should come out dry with a few crumbs). Remove the baked cornbread from the oven and let it rest for 2 minutes before cutting into 2" square pieces.

If you want to save for later. Wrap in foil and place in ziplock bags for freezer

Reheating: Reheat in 350 degree oven in foil for 2-5 minutes until hot.

Yield: 2 each

Serving Ideas: Serve with Chili dishes

Cuisine: Family Cookbook

Side Dish, Side Dish My Favorite