

MOIST & FLUFFY MASA HARINA CORNBREAD

INGREDIENTS:

- 1 cup masa harina
- 1 cup spelt flour
- 1 tbsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- ½ cup sugar (or honey)
- ½ cup unsalted butter, melted
- 2 large eggs
- 1 cup almond milk (unsweetened)

INSTRUCTIONS:

1. Preheat oven to 375°F (190°C) and grease an 8x8-inch baking dish.
2. In a bowl, whisk masa harina, spelt flour, baking powder, baking soda, salt, and sugar.
3. In another bowl, whisk melted butter, eggs, and almond milk.
4. Mix wet ingredients into dry until just combined.
5. Pour into the baking dish and bake for 25-30 minutes or until a toothpick comes out clean.
6. Let cool for 5-10 minutes, then enjoy warm!