

# Gluten Free Vegan Cornbread



**Time:** 45 minutes (15 minutes prep, 30 minutes baking)

**Serves:** 8-10

**Ingredients:** 2 ½ cups unsweetened almond milk (or other nut or plant based milk)  
2 tablespoons apple cider vinegar  
½ cup coconut oil (or olive oil)  
8 tablespoons [maple syrup](#)  
Pinch of salt  
1 ¾ cups fine cornmeal  
1 ½ cups [gluten free flour blend](#)  
6 teaspoons baking powder  
½ teaspoon baking soda

## Directions:

1. Preheat oven to 350 degrees F.
2. Add apple cider vinegar to milk and set aside for at least 5 minutes to curdle the milk.
3. If using coconut oil then place the coconut oil in a large bowl and melt over a saucepan of boiling water.
4. Add the maple syrup, salt, and cornmeal to the oil.
5. Sift in the flour, baking powder, and baking soda.
6. Add the milk and vinegar mixture. Mix well, adding extra milk or water if mix is too dry.
7. Transfer the mixture to a 9" square baking tin lined with greased baking paper and bake for about 30 minutes, until a knife or wooden toothpick inserted in the middle comes out clean.
8. Cool slightly before cutting.