

Corn Bread



Ingredients

- 1 $\frac{1}{4}$ cups yellow cornmeal
- $\frac{3}{4}$ cups all-purpose flour
- $\frac{1}{4}$ cup brown sugar
- 4 teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 cup oat milk or another dairy alternative
- $\frac{1}{3}$ cup canola oil
- 2 whole large eggs or $\frac{1}{3}$ cup of apple sauce for a vegan-friendly option

Instructions

1. Begin by preheating the oven to 375F and measuring out all the ingredients. If using a cast iron skillet, you can place the skillet in the oven now to pre-heat it as well. Measure out the dry ingredients and sift them all into a large bowl.
2. Next measure out your wet ingredients in a separate bowl. Lightly whisk the eggs before adding the remaining wet ingredients to ensure everything is well mixed.
3. Before mixing the wet and dry ingredients together, grease whatever baking dish or skillet you plan on baking the cornbread in with a high-heat vegetable oil. Be careful with a cast iron skillet if you pre-heated it in the oven and always place hot pans on a dry dishtowel instead of directly on the counter or stovetop to prevent damaging any kitchen surfaces.
4. Pour the wet ingredients into the dry and mix until just incorporated. Working quickly, pour the cornbread batter into the baking pan and place the pan into the hot oven. drop the temperature to 350F and bake for 20 minutes.
5. After 20 minutes check the cornbread with a toothpick. If the toothpick comes out clean, and the cornbread is firm in the center it is finished baking! Serve the cornbread while warm for the best results