

Ingredients

- 1 flax egg (1 tbsp Flaxseed / 3 tbsp of Water)
- 1 ¼ cup unsweetened plain almond milk
- 3 teaspoons apple cider vinegar
- 1 cup all-purpose flour or 1:1 gluten-free all-purpose flour
- 1 cup fine yellow cornmeal
- ½ teaspoon baking soda
- 2 teaspoons baking powder
- ½ teaspoon sea salt
- ⅓ cup cane sugar or coconut sugar
- ⅓ cup vegan butter, melted (or oil), plus more for serving

Instructions

1. Preheat the oven to 375 degrees F.
 2. Grease a 8×8 inch pan with nonstick cooking spray or vegan butter.
 3. Prepare flax egg in a small bowl and let set for a few minutes to gel up.
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 5. In a large bowl combine flour, cornmeal, baking soda, baking powder and salt together
 6. In the same container as the milk mixture, add flax egg, coconut sugar and vegan butter (or oil) and mix to combine.
 7. Pour the wet ingredients into the dry and mix until fully combined & smooth
 8. Pour the batter into the pan and using a spatula, smooth down the top into an even layer.
 9. Bake for 28-30 minutes, until a toothpick comes out clean.
 10. Let cool for at least 10-15 minutes, preferably until cool otherwise cornbread might be crumbly.
 11. Slice into 9 slices, serve with vegan butter and get into that cornbread chyleeeeeeee!!!!
- Servings : 9
 - Ready in : 40 Minutes
 - Course : Appetizer, Sides
 - Recipe Type : Dinner, Lunch, Snack
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