Low Carb Cornbread

**INGREDIENTS:**

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| **(1)** | 5 large eggs  ½ teaspoon stevia glycerite (equals about 2 tablespoons sugar)  6 tablespoons salted butter melted and slightly cooled (3 oz), plus more for the pan |
| **(2)** | 1 ½ cups blanched finely ground almond flour (6 oz)  ¼ cup coarse cornmeal (1 oz) (gluten-free if needed)  ¼ teaspoon Diamond Crystal kosher salt  2 teaspoons baking powder (gluten-free if needed) |

**INSTRUCTIONS:**

Preheat the oven to 350 degrees F.

Line the bottom of a small Pyrex baking dish with parchment paper and grease the bottom and the sides with butter.

In a medium bowl, *whisk* (1) together.

*Add* (2) to the mixture.

*\*If the batter is very thick and difficult to mix, add 1-2 tablespoons of water.*

*Pour* the batter into the prepared pan. Smooth the top out with a rubber spatula.

*Bake* until the bread is golden and set, and a toothpick inserted in the center comes out clean, 20-25 minutes. Cool for 10 minutes in the pan on a wire rack before slicing and serving.