

## Gluten Free Vegan Cornbread

2/3 c. rice milk  
1 T. apple cider vinegar  
3/4 c. gluten-free all-purpose baking flour  
1/2 c. corn meal  
1/2 c. corn flour  
2 t. baking powder  
1 t. baking soda  
1 t. xanthan gum  
1 t. kosher salt, plus more for sprinkling  
1/2 c. coconut oil, plus more for pans  
1/3 c. agave nectar  
1/3 c. apple sauce  
2 t. pure vanilla extract

### Directions:

Preheat the oven to 325 °F

Lightly grease a 7 x 3-inch loaf pan with oil (or muffin tins)

Pour the rice milk and apple cider vinegar into a small bowl, but do not stir; set aside.  
This will create “buttermilk”.

In a medium bowl, whisk together the gluten-free flour, cornmeal, corn flour, baking powder, baking soda, xanthan gum and salt.

Add the oil, agave nectar, applesauce and vanilla to the dry ingredients.

Stir the batter until well combined.

Pour in the “buttermilk” and mix gently until the ingredients are fully incorporated and a slightly grainy batter is formed.

Pour the batter into the prepared pan and sprinkle with some kosher salt. Bake the cornbread on the center rack for 34 min. rotating the pan 180° after 20 min.

(given to me without URL)