

Plant-Based Cornbread - Serves 4-6

This cornbread recipe is truly the best cornbread around. I made it for a dinner guest who admitted he wasn't a big fan of cornbread, but he really liked this one! It's super easy to make and will leave you coming back for seconds. It has just the right amount of sweetness, while being moist and tender. It would make great company with soups, stews, and of course chili!

Ingredients

- 1 cup yellow cornmeal
- 1 1/4 cup white whole wheat flour
- 1 Tbsp baking powder
- 1/4 cup liquid sweetener; agave, maple syrup, date syrup
- 1 1/4 cups unsweetened plant-based milk; I used cashew milk
- 1 Tbsp apple cider vinegar
- 1/3 cup aquafaba, that's the liquid you drain from a can of chickpeas, it is used in place of oil in recipes
- 1 - 4oz can green chiles, drained (optional)

Instructions

1. Preheat oven to 400 fahrenheit. Line an 8 x 8 baking pan with parchment paper or use a silicone baking pan.
2. Combine cornmeal, flour, and baking powder in a large mixing bowl and stir ingredients together.
3. Add the liquid sweetener, plant-based milk, apple cider vinegar, aquafaba, and drained green chiles (if using them) to the flour mixture. Whisk to combine everything but DO NOT over mix.
4. Pour batter into the prepared baking pan and bake for 25-30 minutes. Test the center with a toothpick, if it comes out clean the cornbread is ready.
5. Remove from the oven and let it rest for 10-15 minutes, then serve.

Note

- If you don't have aquafaba you can use unsweetened applesauce instead.

