

Cornbread

From www.cookingTF.com

2 cups cornmeal

¼ cup potato starch, cornstarch, or arrowroot (or wheat flour if you are not making it gluten-free)

1 Tbs sucanat, optional

½ Tbs baking powder

1 tsp xanthan gum (if not using wheat flour)

1 tsp salt

½ tsp baking soda

2 eggs

1 cup unsweetened rice or almond milk

½ cup coconut oil or sesame/olive/coconut oil combo, melted

1. Preheat oven to 400 degrees. Grease an 8x8 baking pan and set aside.
2. In a bowl, combine the dry ingredients. In a separate bowl, combine the eggs, milk and oil. Stir the wet ingredients into the dry ingredients until just moistened.
3. Pour into baking pan and smooth the top. Bake for 20-25 minutes or until lightly browned and a toothpick comes out clean.
4. Cool completely overnight and cut into 1/2-inch cubes (for dressing).