

Vegan Skillet Cornbread

Dry Ingredients

1 cup organic corn meal
3/4 cup sorghum flour
1/4 cup tapioca starch
1/4 cup sugar
1 tablespoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt

Wet Ingredients

1/3 cup vegetable, corn, or canola oil (grapeseed)
1 cup rice or other milk substitute
1 teaspoon cider vinegar
1 cup Vegan Creamed Corn (recipe above)
Egg replacer for two eggs

Preheat oven to 375 degrees.

Mix the egg replacer (4 tablespoons warm water and 3 teaspoons Ener-G Egg Replacer) until there are no white lumps or residue. Put aside.

Mix dry ingredients in a large mixing bowl.

Mix rice milk and cider vinegar. Add rice milk/vinegar, oil, and then egg replacer to the dry ingredients. Mix well.

Add the Vegan Creamed Corn and stir until incorporated.

Grease a baking pan (a medium cast iron skillet or 8" x 8" baking dish will work) with oil. Pour mix in pan and bake for 20-25 min or until a toothpick inserted in the center comes out clean.