

## 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 substitute1 teaspoon cider vinegar1 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  $8'' \times 8''$  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.