

EGGLESS SWEET CORNBREAD

Yield: 12

Prep time: 5 minutes

Cook time: 25 minutes

Total time: 30 minutes

INGREDIENTS:

- 1 1/4 cup all-purpose flour
- 1 cup yellow cornmeal
- 2/3 cup sugar
- 1 tsp salt
- 1 tbsp baking powder
- 1 1/4 cup milk
- 2/3 cup canola oil

INSTRUCTIONS:

1. Preheat the oven to 400 degrees Fahrenheit. Grease a 8in x 8in pan. Grease with some butter or shortening.
2. In a large mixing bowl, mix the flour, cornmeal, sugar, salt and baking powder. Mix.
3. Add the milk and oil. Stir until smooth. Add batter to the prepared pan.
4. Bake for 20-25 minutes. Insert a toothpick or fork in the center. If it comes out clean, it is done. Enjoy!

NOTES:

- You can make it vegan by substituting the milk for almond or coconut milk.