



Ultimate GlutenFree Cornbread

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

36 mins

Description

After several tries I finally made a great cornbread that you would never guess to be glutenfree

Ingredients

- - 3 eggs - 1 ½ cups milk - ½ cup butter
- melted - 1 tablespoon white vinegar - 2 cups cornmeal - 1 cup millet flour - ¼ cup white sugar - 1 tablespoon baking powder - 1 teaspoon salt

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13-inch baking dish. Beat eggs in a bowl; stir in milk
2. butter
3. and vinegar. Stir cornmeal
4. millet flour
5. sugar
6. baking powder
7. and salt into egg mixture until combined; spread batter into prepared baking dish. Bake in preheated oven until golden brown
8. 16 to 20 minutes. Cool on wire rack for 10 minutes.