



Ashley's Meal Prep Monday!



Cornbread

INGREDIENTS

Dry:

1 cup GF medium grind cornmeal

1 cup GF oat flour

2 TSP baking powder

1/4 TSP salt

Wet:

1 cup unsweetened almond milk

1 TSP apple cider vinegar

2 eggs, room temp

1/4 cup honey

1/4 butter, melted and cooled

Preheat oven to 375. Either grease a muffin tin with spray or use liners - I use a silicone pan and you don't need either, highly recommend!

In a large bowl, whisk together dry ingredients. In a separate large bowl, mix together wet ingredients, except for the butter. Add dry ingredients to wet and stir until combined. Stir in melted butter then divide batter evenly into muffin pan.

Bake for 18-22 minutes, until a toothpick comes out clean. Serve warm with butter or a drizzle of honey.



Recipe: ambitiouskitchen.com

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