



Ashley's Meal Prep Monday!



Honey Cornbread

INGREDIENTS

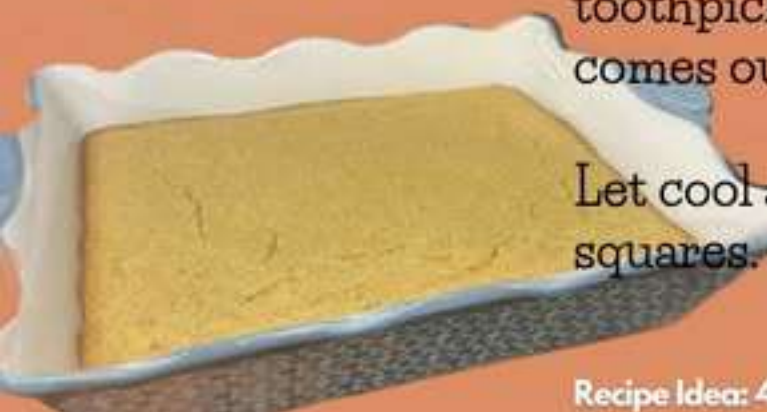
1 cup GF flour
1 cup cornmeal
½ cup honey
1 TBSP baking powder
pinch of salt
¾ cup almond milk
4 TBSP melted vegan
butter
2 eggs lightly beaten

Preheat oven to 375 and lightly grease a 9x9 baking pan. In a large bowl, stir together the flour, cornmeal, salt and baking powder.

Make a well in the center of the dry ingredients. Add in the butter and honey and stir well then add the almond milk and eggs, stir to combine.

Pour the batter into the prepared baking pan and bake in the oven for 20 minutes, until a toothpick inserted into the center of pan comes out clean.

Let cool a few minutes then cut into 9 even squares. Serve with butter and more honey.



Recipe Idea: 40aprons.com

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