

*The BEST gluten-free skillet cornbread made with just 10 ingredients! Fluffy, perfectly sweet, crumbly and so tasty!*

### Ingredients

- 1 cup yellow cornmeal
- 1 cup gluten-free 1 to 1 baking flour (or paleo baking flour)
- ¾ cup unsweetened plant based milk
- ¼ cup cup organic cane sugar
- ¼ cup extra virgin olive oil
- 2 eggs room temperature; lightly beaten
- 1 Tbsp grass fed butter or coconut oil
- 1 tsp apple cider vinegar or lemon juice
- 1 ½ tsp baking powder
- ½ tsp baking soda
- ¼ tsp pink Himalayan sea salt

### Directions

1. In a liquid measuring cup, measure out milk and add 1 tsp apple cider vinegar or lemon juice. Mix until combined and set aside. *How to create "buttermilk" plant-based way!*
2. Preheat the oven to 375 degrees. In a 9 inch cast iron skillet, melt 1 Tbsp grass fed butter or coconut oil on the stove top. Make sure the melted butter has coated the bottom and sides of the skillet. Set aside to cool.
3. Add dry ingredients to a large mixing bowl and whisk to combine.
4. In a medium mixing bowl, mix the oil, "buttermilk" mixture, and whisked eggs until combined.
5. Slowly pour the liquid mixture into the dry mixing bowl and whisk until fully combined.
6. The batter should be thick but pour-able. Add more cornmeal or flour if too wet or almond milk if too thick in 1 Tbsp amounts.
7. Pour batter into the prepared oiled skillet and bake on a center rack for 25-30 minutes, or until the edges are light golden brown and a toothpick inserted into the center comes out completely clean.
8. Let cool completely in the pan for 10-15 minutes - set on a wire rack to speed the cooling process. To remove, run a dull knife around the edges to loosen, then slice and serve.
9. Serve with butter, maple syrup, or honey.
10. Store covered at room temperature for 2-3 days, or in the refrigerator for 3-4 days. Freeze up to a month.

### Notes

- Like a spicy kick in your cornbread? Feel free to mince in 1 jalapeno or green chilis to the batter.
- I have not tested this recipe with other sweeteners such as coconut sugar or maple syrup so if you try to sub sugar out, the texture and flavor may be off.
- Here are the brands I use for this recipe: [GF 1 to 1 baking flour](#), [yellow cornmeal](#), and [paleo baking flour](#), [organic cane sugar](#)