

# Cornbread

- **2.5 cups finely ground cornmeal**
- **1 cup whole wheat flour**
- **3 tsp. baking powder**
- **1 tsp. baking soda**
- **1/2 tsp. salt**
- **2 tbsp. vegan butter, melted**
- **2 large eggs**
- **2 tsp. vanilla extract**
- **1 cup Vanilla Greek Yogurt**
- **3 - 4 tbsps. honey**
- **1/2 cup oat milk**
- **1 tsp. EV00**



- 1. Wash hands for 20 seconds with warm soapy water. Make sure to scrub under your finger nails, in between your fingers, and around your wrists.**
- 2. Preheat oven to 350 degrees Fahrenheit.**
- 3. In a mid-sized mixing bowl, mix together: cornmeal, flour, baking powder, baking soda, and salt.**
- 4. Once dry ingredients are mixed, add: melted butter, eggs, vanilla, and Greek yogurt.**
  - a. Stir the wet and dry ingredients, until they are well mixed.**
- 5. Stir in the honey and make sure that it gets evenly dispersed in the mixture.**
- 6. Grease an oven safe baking dish, using the EVOO.**
- 7. Pour the cornbread mixture into the baking dish.**
- 8. Place in oven and cook for 40 minutes. The finished product will look golden and the center will be firm to touch.**
  - a. Time may vary depending on your oven.**

**BON APPETIT!**