

Easy Gluten Free Holiday Corn Bread

Recipe By *Blends By Orly*



Cooking and Prep:  25
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Serves:  6

Contains: 

Preference: Dairy

Difficulty: Easy

Diet: Gluten Free

Cuisines: Southern

Ingredients (8)

Main ingredients

- 1 and 1/4 cups **Blends by Orly Sydney Blend**
- 3/4 cups corn meal
- 1/4 cup sugar
- 2 teaspoons **Haddar Baking Powder**
- 1/2 teaspoon salt
- 1 cup milk
- 1/4 cup vegetable or canola oil

1 egg, beaten

Start Cooking

Make the Corn Bread

1. Preheat oven to 400 degrees Fahrenheit. Grease an 8- or 9-inch round or square pan.
2. Combine Sydney Blend, corn meal, sugar, baking powder and salt in a bowl and mix together to combine. Stir in milk, oil and beaten egg until all ingredients are evenly incorporated and batter is thick.
3. Transfer the batter into your prepared pan. Bake the corn bread for 20 minutes, or until light golden brown and a toothpick inserted in the center comes out clean. Best eaten warm with honey.

About

For more gluten free recipes, videos, and baking tips visit blendsbyorly.com.