

Paleo Cornbread

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INGREDIENTS:

- 2 Cups Almond Flour
- 2 Tbsp Coconut Flour
- 1/2 tsp Baking Soda
- 1/2 tsp Salt
- 4 Eggs, whisked
- 1/4 Cup Coconut Oil, room temperature
- 1/3 Cup Nutpods or Dairy Free Milk of Choice
- 3 Tbsp Honey
- 1 tsp Apple Cider Vinegar

INSTRUCTIONS:

1. Preheat your oven to 350°F and coat a 9"x9" baking pan in cooking oil.
2. Combine Almond Flour, Coconut Flour, Baking Soda, & Salt in a large bowl. Mix well to combine. In a separate bowl, combine Eggs, Coconut Oil, Nutpods, Honey & Apple Cider Vinegar and mix well to combine.
3. Create an open well in the middle of your dry ingredients by pushing them towards the side and pouring all of your wet ingredients right in the middle. Mix very well to combine.
4. Transfer batter to your greased 9x9 baking sheet and bake for 22-25 minutes. Remove from oven and allow to cool. Use in my Paleo "Corn"bread Stuffing recipe or enjoy on its own!

MAKES ONE 9"x9" PAN!

