

Cornbread

Sift together:

$\frac{3}{4}$ cup gluten free flour

2 $\frac{1}{2}$ teaspoons baking powder

$\frac{3}{4}$ teaspoons salt

1 $\frac{1}{4}$ cups cornmeal

In a separate bowl, beat together:

1 egg

$\frac{1}{4}$ cup maple syrup

$\frac{3}{4}$ cup liquid (nut milk, milk or water)

3 tablespoons melted butter or oil

Mix both together and turn into greased loaf pan or muffin tins.

Bake at 425F for 20 minutes.