

Gluten Free Cornbread Mix Version 1



Ingredients:

135g Rice Flour

60g Chickpea Flour

38g Potato Starch

30g V-60 Hemp Heart Protein

2g Xanthum Gum

100g Granulated Sugar

60g Cornmeal

7g Baking Powder

3g Kosher salt

65g Powdered Milk

56g Powdered Butter (4 Tablespoons)

56g Powdered Whole Eggs (4 Tablespoons)

Add:

33g oil

240g water

Optional:

60g frozen corn kernels

Handful of chopped fresh or canned jalapenos

80g shredded cheddar

Yields: 1 8 inch Cake Pan of Cornbread

Directions:

1. Whisk the dry ingredients into a large bowl. Slowly add water & oil. Whisk batter until thoroughly combined.
2. Spray an 8 inch non-stick spray round cake pan. Pour batter in and bake at 325 degrees for 25 to 30 minutes.

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