

GLUTEN FREE CORNBREAD

2 ½ cups cornmeal
1 cup rice flour (either brown or white)
½ cup sorghum flour
½ cup cornstarch
2/3 cup sugar
4 teaspoons baking powder
3 teaspoons xanthan gum
2 teaspoons salt
4 eggs
2 cups milk
2/3 cup canola oil
1 can (15 oz) whole kernel corn, drained (optional)

Preheat oven to 350°F.

Wisk together all dry ingredients

In a separate container, lightly beat eggs and mix with milk and oil. Add to dry ingredients and mix well. Stir in drained corn (if using).

Spread into greased 9 x 13 inch baking pan.

Cook for about 30 to 40 minutes, or until center is done.

Cindy Tabacchi ©2010

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