



GLUTEN-FREE CORNBREAD

1 1/2 cups organic corn flour
1/3 cup organic coconut flour
1 Tbsp GMO free baking powder
1/2 tsp sea salt
1/4 cup organic coconut sugar
1 3/4 cup soured raw milk - or any milk you normally use
3 organic eggs
1/4 cup melted organic/pastured lard or butter

Method: Preheat oven to 350*. In a large bowl, whisk together the flours, baking powder, sea salt, and sugar. In a smaller bowl, whisk together the milk, eggs, and melted lard. Pour the liquid into the dry mixture and stir until well combined. Pour into a greased cast iron skillet and bake for about 30 minutes.

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