

## **CORNBREAD**

### **Ingredients**

1-1/8 c. Corn Meal	½ c. Gluten-Free Baking Mix
1 TBSP Baking Powder	1 tsp. Salt
1 Egg	2 TBSP Honey
1-1/4 c. Milk	2 TBSP Butter, Melted
1 TBSP Dried (or 2 TBSP Fresh) of your favorite Herb (i.e. Thyme, Rosemary, Sage, Oregano, etc.)	

### **Directions**

Coat 8 X 8 X 2 inch pan with Butter. Preheat oven to 375 F.

Combine Corn Meal, Gluten-Free Baking Mix, Baking Soda, Salt, and Herbs in medium size bowl.

In another bowl, whisk together Egg and Honey until completely combined. Whisk in Milk.

Add liquid to flour and mix together well. Stir in Melted Butter. Add more Milk if mixture is too thick. Pour into pan and bake 25 Minutes until golden brown and toothpick inserted in middle comes out clean.