corn breað

Some recipes at the bakery were brought forth by inspiration, others by customer demand. The lobbying for corn bread began the very first day of business, with a customer spying an unfrosted vanilla cupcake and ordering "one of those corn muffins." Rather than fight the will of the people, I dived right into development mode, and after a year of sorry results, finally perfected the recipe. I hope you'll agree it was well worth the effort.

²/₃ CUP RICE MILK **1 TABLESPOON APPLE CIDER VINEGAR** 34 CUP BOB'S RED MILL GLUTEN-FREE ALL-PURPOSE BAKING FLOUR 1/2 CUP CORNMEAL 1/2 CUP CORN FLOUR **2 TEASPOONS BAKING POWDER 1 TEASPOON BAKING SODA 1 TEASPOON XANTHAN GUM 1 TEASPOON SALT** 1/2 CUP COCONUT OIL, PLUS MORE FOR THE PAN 1/3 CUP AGAVE NECTAR 1/3 CUP HOMEMADE APPLESAUCE (PAGE 78) OR STORE-BOUGHT UNSWEETENED APPLESAUCE

2 TEASPOONS PURE VANILLA EXTRACT

Preheat the oven to 325°F. Lightly grease a 7 x 4 x 3-inch loaf pan with oil.

Pour the rice milk and apple cider vinegar into a small bowl, but do not stir; set aside to develop into "buttermilk." In a medium bowl, whisk together the flour, cornmeal, corn flour, baking powder, baking soda, xanthan gum, and salt. Add the oil, agave nectar, applesauce, and vanilla to the dry ingredients. Stir the batter until well combined. Pour in the "buttermilk." Mix gently until the ingredients are fully incorporated and a slightly grainy batter is formed.

Pour the batter into the prepared pan. Bake the corn bread on the center rack for 32 minutes, rotating the pan 180 degrees after 20 minutes. The finished corn bread will bounce back slightly when pressed, and a toothpick inserted in the center will come out clean.

Let the corn bread stand in the pan for 20 minutes, then gently run a knife around the edge of the bread. Cover the top of the pan with a cutting board, and invert the loaf onto the board. Carefully lift the pan away and re-invert the corn bread onto another cutting board. Either cut and serve warm, or wait until completely cool before storing. Cover the uncut corn bread with plastic wrap and store at room temperature for up to 3 days.

A John Sminter to completely bake AD 11/19/15