

## Featured Recipe

### Cornbread

After years of publishing cornbread recipes, sampling cornbread at gluten-free shows and teaching how to make cornbread at my cooking classes, I'm convinced that people are passionate about their particular cornbread "styles." In my house, we grew up with lots of sugar in our cornbread - making it in to a deliciously light and fluffy corn cake that has become one of the most beloved recipes I take to friends' houses for meals. Many others swear that the sugar ruins the cornbread, and instead leave it plain and unadulterated, or add savory elements to the bread to complement many soups and stews.



In this recipe, I tried to take the best of both styles of cornbread. The result is a savory, light and fluffy corn cake with a kick that enhances wonderful foods like my Sancocho Stew! I used a chipotle peppers that I picked up in the Latin food section of my local grocery store, canned in a wonderful smoky adobo sauce. If you prefer to use a different kind of chile or pepper, give it a whirl! Chances are, if you like the taste of those peppers before you put them in the cornbread, you'll love the cornbread too! Feel free to ignore my mix-ins like peppers and corn kernels - this won't upset the finished product, it will only change the taste and texture.

#### Ingredients:

- 3 Tbs. butter or non-dairy alternative (e.g. Earth Balance® Buttery Sticks)
- 1 cup sour cream (dairy or soy - Tofutti Sour Supreme®)
- 3/4 cup milk (dairy or non-dairy alternative - Silk® Vanilla Soy Milk)
- 1 large egg (or egg replacer equivalent - Ener-G®)
- 1 cup yellow cornmeal (Shiloh Farms™ or Hodgson Mill®)
- 1 cup Jules Gluten Free™ All Purpose Flour
- 1 Tbs. gluten-free baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 4 Tbs. granulated cane sugar (Wholesome Sweeteners®)
- 3-4 chipotle peppers (chopped) or 1/4 cup chopped jalapeño peppers (optional)
- 1/4 - 1/2 cup corn kernels (optional)

#### Directions:

Preheat oven to 400 F.

Place the 3 Tbs. butter in a heavy 10-inch skillet or 9-inch square baking pan; place in the oven to melt and warm the skillet.

Whisk together the sour cream, milk and egg. In a separate bowl, combine the cornmeal, Jules Gluten Free™ All Purpose Flour, baking powder, baking soda, salt and sugar.

Stir the wet mixture into the dry ingredients. Fold in the chopped peppers and corn kernels. Spread in the hot greased skillet or baking pan.

Bake for 25 to 30 minutes, until set and crispy brown around the edges. Cool in the pan on a cooling rack; cut into squares or wedges, depending on the shape of your pan.

Serves 8.

