Cornbread

- 2.5 cups finely ground cornmeal
- 1 cup whole wheat flour
- 3 tsp. baking powder
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 tbsp. vegan butter, melted
- 2 large eggs
- 2 tsp. vanilla extract
- 1 cup Vanilla Greek Yogurt
- 3 - 4 tbsp. honey
- 1/2 cup oat milk
- 1 tsp. EVOO
1. Wash hands for 20 seconds with warm soapy water. Make sure to scrub under your fingernails, in between your fingers, and around your wrists.

2. Preheat oven to 350 degrees Fahrenheit.

3. In a mid-sized mixing bowl, mix together: cornmeal, flour, baking powder, baking soda, and salt.

4. Once dry ingredients are mixed, add: melted butter, eggs, vanilla, and Greek yogurt.
   a. Stir the wet and dry ingredients, until they are well mixed.

5. Stir in the honey and make sure that it gets evenly dispersed in the mixture.

6. Grease an oven safe baking dish, using the EVOO.

7. Pour the cornbread mixture into the baking dish.

8. Place in oven and cook for 40 minutes. The finished product will look golden and the center will be firm to touch.
   a. Time may vary depending on your oven.

BON APPETIT!