

Tranquil Farms Best Gluten-free Sweet Cornbread

Our guests always say this is the best cornbread ever, let alone the best gluten-free cornbread! If you don't want a huge pan of cornbread, feel free to cut this recipe in half and use an 8x8 pan. I do this when my freezer is full and just our family will be eating it. If you have leftovers, these freeze and reheat well.

**PREP TIME 10 minutes COOK TIME 35 minutes
ADDITIONAL TIME 5 minutes TOTAL TIME 50 minutes**

Ingredients

**2 cups buttermilk or 1 cup buttermilk and 1 cup Greek Yogurt
1 tsp. baking soda
1 cup melted butter (2 sticks)
1/2 to 1 cup of sugar or sugar alternative (depending on how sweet you like your cornbread)
4 eggs
2 cups cornmeal
2 cups all-purpose gluten free flour (see notes)
1 tsp. xanthan gum (if needed)
1 tsp. salt
1/2 tsp. Microgreen Powder (optional)**

Instructions

In a glass bowl, add the buttermilk or buttermilk and Yogurt then add baking soda, mix together and let sit.

In a large mixing bowl, melt butter in microwave. Add sugar and use a spatula or wooden spoon to mix into butter. Add eggs. Add buttermilk/baking soda to the butter/sugar/egg mixture and mix just until combined.

In a separate bowl, whisk together cornmeal, gluten-free flour, xanthan and salt Microgreen Powder (optional). Add to wet ingredients and stir. Pour into greased 13x9-inch pan.

Bake at 375° for 30-35 minutes or until a toothpick inserted in center comes out with crumbs only and the top of cornbread doesn't sink in if pressed with fingertip. Let cool for at least 5 minutes or longer, until desired temperature for serving.

Notes

If you don't have buttermilk on hand, I recommend using Saco Cultured Buttermilk powder, following the substitution directions on the package, or go to the buttermilk Substitute page.

If the gluten-free flour blend you use already has xanthan gum or guar gum in it, then omit the xanthan gum called for in this recipe.

I use Bob's Red Mill Gluten Free 1-to-1 Baking Flour or Domata Perfect Cup for Cup Gluten Free Recipe Ready Flour both contain xanthan gum so you don't have to add any xanthan gum into the recipe.