

SOY CORNBREAD

Serves 4-6

1 1/3 cups sifted all-purpose flour
2 cups yellow cornmeal
1/4 cup sugar
1 Tablespoon baking powder
1/2 teaspoon salt
3/4 cup corn oil
2 1/2 cups Vermont Soy Original or Unsweetened soymilk
2 1/2 Tablespoons vinegar
2 large eggs, slightly beaten

Heat oven to 400 degrees.

Add vinegar to soymilk and let sit for 10 minutes.

Combine cornmeal, flour, sugar, baking powder, and salt in a large bowl. Set aside. Combine oil, soymilk with vinegar, and egg. Stir into the dry ingredients until just blended.

Coat a 10-inch skillet with a teaspoon of corn oil.

Pour batter into pan. Bake until golden brown, 30 – 35 minutes. Cool completely, slice, and serve.



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