

## Moist and "Buttery" Vegan Cornbread That Doesn't Compromise on Either!

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- Total Time: 40 minutes
- Cook Time: 30 minutes
- Serves: 6

### Ingredients:

- 1 cup almond milk
- 2 tbsp lemon juice
- 1 tsp baking soda
- 1 cup cornmeal
- 1 cup flour
- 1/2 tsp salt
- 1/2 cup vegan butter
- 1/2 cup sugar
- 2 flax eggs

### Method:

- Preheat oven to 375°F / 190°C and grease a square 8-inch baking pan.
- Combine the almond milk and melted vegan butter to make buttermilk. Set aside.
- In a large bowl, mix baking soda, cornmeal, flour and salt together.
- Stir in the sugar and flax egg into the buttermilk.
- Add the buttermilk mixture to the flour mixture and combine thoroughly.
- Pour batter into the baking pan and bake at 375°F / 190°C for 20 minutes.
- Serve and enjoy!