

# Cornbread Muffins {Gluten Free, Dairy Free}

*Recipe by: The Mixing Bowl Diary*

[www.theMixingBowlDiary.com](http://www.theMixingBowlDiary.com)

2 eggs  
3/4 cup dairy free milk  
1/4 cup canola oil  
1 tablespoon apple cider vinegar  
1 teaspoon vanilla  
1 cup cornmeal  
3/4 cup Brown Rice Flour blend {I use a superfine b. rice flour}  
1/4 cup sugar {or maple syrup}  
2 teaspoon baking powder  
1 1/2 teaspoon xanthan gum  
1 teaspoon salt  
3/4 cup corn kernels

## Directions

1. Preheat oven to 350°. Grease muffin pan
2. Beat the eggs in a large bowl, until fluffy. Add in the milk, oil, cider vinegar and vanilla. {if substituting maple syrup, add it with the wet ingredients }
3. In a separate bowl, whisk together the dry ingredients: cornmeal, brown rice flour blend, sugar, baking powder, xanthan gum and salt.
4. Add the dry ingredients into the wet ingredients, but do not mix fully.
5. Add the corn kernels to the mixture, then mix until combined.
6. Scoop the batter into the prepared pan.
7. Bake 15-18 mins for regular sized muffins.