

Gluten Free Cornbread

Oven 400°F
20-25 minutes

1 ¼ c	Cornmeal
½ c	rice flour
¼ c	Tapioca starch
¼ c	Sugar (optional)
2 teas	Baking powder
½ t	Salt
¼ c	Oil
1	egg
1 c	Milk

Preparation:

1. Preheat oven to 400°F. Grease 6 inch cast iron pan or 8x8 baking dish.
2. In bowl, combine all ingredients. Mixing well.
3. Pour into prepared dish.
4. Bake 20-25 minutes.

NOTES:

Oven temp has been raised by 25 degrees for the high-altitude of Cheyenne.

I like to add the sugar to help with browning, but it is optional.