

# Cajun Cornbread

*Swick*

Makes 1 pans | Active Time: 15 minutes | Total Time: 40 minutes

## Making the Cornbread

Place a cast-iron skillet in the oven and preheat the oven to 400°F (205°C).

Whisk together the cornmeal, flour, baking powder, salt, and sugar. Add the aquafaba and milk and stir to mix well.

Remove the skillet from the oven, add the oil, and spread it all over the inside of the pan.

Transfer the batter to the greased skillet and spread it into an even layer. Bake for 20 to 25 minutes, until the edges begin to pull away from the sides of the skillet.

## Step 1: Making the Cornbread

- 1 cup cornmeal
- 1 cup whole wheat flour
- 1 1/2 tablespoons baking powder
- 1 teaspoon salt
- 1/4 cups raw cane sugar
- 1/2 cup aquafaba (liquid from 15-ounce can of chickpeas)
- 1 1/2 cups non dairy milk
- 2 tablespoons oil