

Gluten Free Cornbread (glutenfreemommy.com)

1 c white rice flour

3/4 c stone-ground cornmeal

2-3 T. sugar

2 1/2 t. baking powder

3/4 t. salt

1 T. butter

2 beaten eggs

1 c milk

1/4 c melted butter

Directions:

Preheat oven to 400 degrees. Mix the dry ingredients (flour, cornmeal, sugar, baking powder and salt) together in a med bowl and set aside.

Melt the one Tablespoon of butter in a 10 in skillet or 8/9 inch round baking pan in the oven. This takes about three minutes. Swirl the butter around the pan coating the bottom and sides.

In a small bowl, combine the eggs, milk, and 1/4 c butter. Add this mixture all at once to the flour mixture and stir until just moistened. Pour batter into the hot skillet or baking pan. Bake for 15-20 minutes or until a wooden toothpick comes out clean. Serve warm.