

## Gluten-Free Corn Bread

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### Ingredients:

1 c. all-purpose gluten-free flour  
1 c. gluten-free yellow corn meal  
3 1/2 baking powder  
1 tsp. salt  
3 T. sugar  
1 egg, slightly beaten  
1 c. buttermilk  
1/2 c. butter, melted

### Directions:

Mix flour, corn meal, baking powder, salt and sugar in a large mixing bowl. Using a separate bowl, combine egg, buttermilk, and melted butter. Pour into the flour mixture and stir just enough to moisten the dry ingredients. Do not beat.

Turn into a greased baking dish (8 x 8) or a medium-sized cast iron skillet. Bake at 425°F for 25 minutes.

Serve hot.