

VEGAN ROASTED PEPPER CORNBREAD

Ingredients:

roasted peppers -

1 bell pepper
1 jalapeno
1 T olive oil

cornbread -

1 T ground flax seeds + 2 T water (flax egg!)
1 1/4 cup all-purpose flour
3/4 cup corn meal
1/4 cup sugar
2 t baking powder
1/2 t salt
1 cup almond milk
1/4 cup vegetable oil

Directions:

Preheat oven to 400 degrees. Place the peppers on a foil lined baking sheet. Drizzle with olive oil. Roast until dark, rotating for 30-40 minutes or until dark. Set aside to cool slightly. Peel and remove seeds. Dice.

Grease 8 or 9 inch pan. Whisk together the remaining ingredients. Combine dry ingredients (flour, corn meal, sugar and baking powder). Stir in almond milk, oil and flax egg, mixing until dry ingredients are moistened. Fold in the roasted peppers.

Pour batter into prepared pan. Bake 20-25 minutes or until light gold brown and toothpick inserted in the center comes out clean.