

Gluten-Free Sourdough Cornbread

A tender, savory-sweet cornbread made with sourdough discard

Prep 15 minutes	Bake 15–35 minutes	Oven 350°F (175°C)
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Ingredients

- 167 g cornmeal
- 60 g tapioca starch
- 60 g Jenna's AP blend (formula on page 2)
- 3 g xanthan gum
- 12 g baking powder (about 1 tablespoon)
- 100 g granulated sugar
- 100 g brown sugar
- 6 g salt
- 265 g gluten-free sourdough discard
- 100 g eggs (about 2 large eggs), room temperature
- 240 g milk, room temperature
- 15 g apple cider vinegar
- 55 g olive oil

Instructions

1. Preheat the oven to 350°F (175°C). Grease an 8 × 8-inch or 9 × 9-inch baking dish, or prepare a muffin pan.
2. Measure the milk and stir in the apple cider vinegar. Let it sit while you measure out the other ingredients.
3. In a medium bowl, whisk together the cornmeal, tapioca starch, Jenna's AP blend, xanthan gum, baking powder, sugars, and salt.
4. In a large bowl, whisk together the sourdough discard, eggs, milk mixture, and olive oil until combined. Room-temperature ingredients mix more evenly.
5. Add the dry ingredients to the wet ingredients and whisk just until combined.
6. Pour the batter into the prepared dish and smooth the top with a spatula, or divide it among muffin cups. Bake on the middle rack. For an 8 × 8-inch pan, bake about 30–35 minutes; for a 9 × 9-inch pan, bake about 25–30 minutes; for muffins, bake 15–18 minutes. Check with a toothpick; it should come out mostly clean.
7. Let cool for 10 minutes before serving.

Storage & Freezing

Store covered in the refrigerator for up to 1 week. To freeze, slice the cornbread and arrange the pieces on a parchment-lined cookie sheet. Freeze for 2 hours, then wrap each piece in plastic wrap and place in a freezer bag or airtight container for up to 3 months. Reheat or defrost in the microwave for 30–60 seconds.

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Jenna's Gluten-Free AP Blend

This is the all-purpose blend used in the sourdough cornbread recipe on page 1. The weights below make 700 g of flour blend.

Ingredients

- 337 g white rice flour
- 110 g arrowroot starch
- 105 g tapioca starch
- 98 g nonfat dry milk powder
- 36 g potato starch
- 14 g xanthan gum

To make the blend

Weigh all ingredients into a large bowl or airtight container. Whisk thoroughly until evenly combined, or seal the container and shake well. For the cornbread, measure out 60 g of the finished blend.

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