



Double-Corn Bread

(adapted from [Everything Vegan](#))

1 cup unsweetened plain soymilk (I've used rice milk in this recipe too!)

2 tsp. apple cider vinegar

1 cup cream-style corn

1/2 cup shredded vegan cheddar cheese (I use [Daiya](#))

1/3 cup canola oil

4 green onions, finely chopped

1 cup cornmeal (I use Bob's Red Mill gluten-free)

1/2 cup all-purpose flour (I use King Arthur gluten-free)

2 TBS light brown sugar or succant

1 TBS celtic sea salt

2 tsp baking powder

1/2 tsp baking soda

Pre-heat oven to 350 degrees. Put a tablespoon of [Earth Balance](#) buttery spread (or butter) in the bottom of a cast-iron skillet. Place the cast-iron skillet in the oven and allow it to heat up with the oven.

Combine the soymilk and vinegar. This is the same technique you use to 'sour' regular milk if you don't have buttermilk on hand. You can also use lemon juice. After a few minutes the soymilk will have a buttermilk like consistency. Whisk in the cream corn, cheese, oil and chopped onions. Set aside.

Combine all dry ingredients in a large bowl, and make a well in the middle. Pour the wet ingredients into the well and stir until well mixed.

Remove hot cast-iron skillet from the oven and swirl melted butter around to coat bottom and sides. Be careful - the cast-iron skillet will be hot! Pour batter in to skillet and bake 30 minutes or until the edges are toasty brown.