

Low Carb Cornbread

INGREDIENTS:

- (1) 5 large eggs
½ teaspoon stevia glycerite (equals about 2 tablespoons sugar)
6 tablespoons salted butter melted and slightly cooled (3 oz), plus more for the pan

- (2) 1 ½ cups blanched finely ground almond flour (6 oz)
¼ cup coarse cornmeal (1 oz) (gluten-free if needed)
¼ teaspoon Diamond Crystal kosher salt
2 teaspoons baking powder (gluten-free if needed)

INSTRUCTIONS:

Preheat the oven to 350 degrees F.

Line the bottom of a small Pyrex baking dish with parchment paper and grease the bottom and the sides with butter.

In a medium bowl, *whisk* (1) together.

Add (2) to the mixture.

**If the batter is very thick and difficult to mix, add 1-2 tablespoons of water.*

Pour the batter into the prepared pan. Smooth the top out with a rubber spatula.

Bake until the bread is golden and set, and a toothpick inserted in the center comes out clean, **20-25 minutes**. Cool for 10 minutes in the pan on a wire rack before slicing and serving.