Sweet or Savory Vegan Pawpaw Cornbread

Ingredients

- 1 cup pawpaw pulp
- 1 cup soymilk
- ½ cup agave nectar
- 1 cup all-purpose flour
- 1 cup cornmeal
- 1 tsp. baking powder
- 1 tsp. salt
- ½ tsp. pumpkin pie spice
- Optional: 1 tsp. curry powder (for savory option)

Steps

1. Preheat the oven to 350°F (175°C) and grease an 8x8 inch baking pan, and set it aside.

2. Blend the pawpaw pulp until fairly smooth, then add the soymilk and agave and pulse until smooth. In a large mixing bowl, combine the flour, cornmeal, baking powder, salt, pie spice, and curry powder, if using. Whisk well. Add the pawpaw mixture to the dry ingredients, and combine well.

3. Pour into the greased pan and bake. Cook for 50-60 minutes, until a toothpick inserted into the middle comes out dry. Remove from the oven, and let cool for a couple minutes before running a butter knife around the edge and flipping it out of the pan.