

# Savory Scallion Cornbread Using Grits

## Ingredients

- ¾ cup all-purpose flour
- ¾ cup dried grits
- ¼ cup nutritional yeast
- 2 tbsp. chickpea flour
- 1 tbsp. baking powder
- ½ tsp. salt
- ¾ cup non-dairy milk
- ½ cup unsweetened applesauce
- ½ cup vegan butter, melted
- 2 tbsp. brown sugar
- 2 scallions, chopped

## Steps

1. Preheat the oven to 350°F (175°C). Grease 12 standard sized muffin tins, and set aside.
2. In a large bowl, whisk together the all-purpose flour, grits, chickpea flour, nutritional yeast, baking powder and salt. In a second bowl, combine the non-dairy milk, applesauce, vegan butter, and brown sugar. Mix well. Add the wet mixture to the dry mixture, and stir to combine. Add the chopped scallions, and fold in.
3. Divide the batter into the greased muffin wells. Place in the oven, and cook for 20 minutes until just browning around the edges. Remove from the oven and allow to cool for at least 5 minutes, before removing from the tin and letting cool completely on a cooling rack.

