

## **Evelyn's Air Fryer Yellow Cornbread UPDATE**

### **Ingredients**

- ¾ cup yellow cornmeal
- ½ cup all-purpose flour
- ¾ tablespoon baking powder
- 1 1/2 tablespoons granulated sugar
- ¾ teaspoon salt
- 2 egg whites
- ¾ cup rice milk
- 1/8 cup vegetable oil

### **Instructions**

1. Preheat air fryer to 320 degrees F
2. Add vegetable oil to your six inch round pan and roll around to coat sides and place in preheated air fryer. Do not remove.
3. In a large mixing bowl, mix the cornmeal, flour, baking powder, sugar, and salt. Add the egg whites and rice milk. Mix well.
4. Pour the batter into the preheated pan.
5. Air fry for 15 to 20 minutes, until a toothpick placed in the center of cornbread comes out clean.
6. Remove from air fryer and Let cool or, warm serve.

**Notes:** To sweeten and add a buttery taste to this yellow cornbread recipe increase the sugar by one (1) teaspoon and substitute the vegetable oil out for 2 pads of melted butter.

Enjoy!