



## Pepper Jack and Black Pepper Cornbread

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3 cups all-purpose flour (an equal amount of gluten free flour blend also works)  
3/4 cup natural cane sugar  
1 cup cornmeal, preferably coarse  
1 tablespoon baking powder  
1 teaspoon baking soda  
1 1/2 teaspoons salt  
1 1/2 cups grated vegan cheese (such as Daiya pepper jack shreds)  
8 ounces butter, cold and cubed  
3/4 to 1 cup plain unsweetened vegan yogurt  
Unsweetened milk or creamer, cracked black pepper and Maldon (or other flaky) salt for finishing

Combine the first seven ingredients in a food processor. Add butter and pulse until just combined – the butter will be in pea-sized chunks. Add yogurt and pulse a few more times until dough forms.

Let chill for an hour in the fridge, or fifteen minutes in the freezer.

Heat the oven to 350° F.

Press dough evenly into a parchment lined, 9x9-inch baking pan. Brush with milk/cream and sprinkle with flaked sea salt and cracked black pepper. Bake until the top is golden brown and the sides start to pull away from the pan, about 25 minutes.

Allow to cool for 10 minutes in the pan, then transfer the cornbread to a cutting board, slice, and serve.