

Vegan Agave Cornbread Muffins 50 servings	cornmeal	4 1/6 cup	<p>1. Preheat oven to 325 degrees F (165 degrees C). Lightly grease a muffin pan.</p> <p>2. Combine the cornmeal, flour, baking soda, and salt in a large bowl; stir in the applesauce, soy milk, and agave nectar. Slowly add the oil while stirring. Pour the mixture into the muffin pan.</p> <p>3. Bake in the preheated oven until a toothpick or small knife inserted in the crown of a muffin comes out clean, 15 to 20 minutes.</p> <p><a href="https://www.allrecipes.com/recipe/152175/vegan-agave-cornbread-muffins/">https://www.allrecipes.com/recipe/152175/vegan-agave-cornbread-muffins/</a></p>
	whole-wheat pastry flour	4 1/6 cup	
	baking soda	1 tbsp + 1 1/6 tsp	
	salt	1 tbsp + 1 1/6 tsp	
	applesauce	4 1/6 cup	
	soy milk	4 1/6 cup	
	agave nectar	2 cup	
	canola oil	1 cup	