



**Gluten Free  
Coconut Cornbread  
Strawberry Shortcake**

## Gluten-Free Coconut Cornbread Strawberry Shortcake

- 1 cup cornmeal
- 1 ½ cup coconut flour
- 1 ½ c gluten free flour
- 1 cup coconut sugar
- 1 tsp xanthan gum
- 1 1/3 cup coconut flakes
- 2 tbsp. baking powder
- 1 tsp. salt
- 2/3 cup vegetable oil
- 1/2 cup melted butter
- 2 tbsp. honey
- 4 eggs (beaten)
- 1 cup Coco Lopez (cream of coconut)
- 14oz coconut milk (1 can)
- 1 tsp. coconut extract
- 2 cup sliced strawberries
- 4 Tbsp. sugar
- 2 cups heavy cream

### Instructions:

1. Cornbread: Preheat the oven to 350. Combine and mix to incorporate the cornmeal, flour, coconut sugar, coconut flakes, baking powder and salt in a mixing bowl. In a separate bowl, combine the vegetable oil, melted butter, honey, beaten eggs, Coco Lopez, coconut milk and coconut extract. Pour the wet ingredients into the dry. Stir to moisten. Put about 2 Tbsp. butter into 2 medium loaf pans and place them in the oven. Allow the butter to melt and brown slightly. Take the dishes out of the oven and move them around to make sure the butter is coating the inside of each dish. Pour the batter in. Bake for about 25 minutes until golden brown or til a toothpick comes out clean when you test the center.
2. For the Strawberries: Top and wash the berries. Slice each berry into 4 or so pieces. For 1 cup of sliced berries, sprinkle with maybe ¼ cup of sugar. Toss to incorporate, mash a bit, and let this sit for 30 minutes or until the berries produce a syrupy delicious juice.
3. For the Whipped Cream: In a mixer fitted with the whisk attachment, whip the cream with 2 Tbsp sugar and 1 tsp vanilla til it forms medium stiff peaks.
4. To Assemble: Spoon a small amount of your strawberry goodness on the bottom of the vessel. Top with a slice of coconut cornbread. Top that with a nice amount of strawberry yumminess and finish that layer with several dollops of basil whipped cream. Top the whole thing with a few whole or halved strawberries.