

Perfect Cornbread Stuffing

 30min

Ingredients

3 cups gluten free crumbled cornbread, 1 cup Schar Bread Crumbs, 2 cups chicken broth, 3 stalks celery, chopped fine, 1 medium apple, cored, peeled and chopped fine, 1 large onion, chopped fine, 2 egg whites, ½ tsp thyme, ½ tsp ground sage or 1 tsp crushed sage, salt and pepper to taste

Method

Preheat oven to 350. Using spray oil to coat the inside of a baking dish. Combine all ingredients in a mixing bowl. Mix well and turn mixture into the baking dish. Bake at 350 for 45 minutes.

Adapted from American Heart Association cookbook third edition