



Makes 9 cups
Preparation Time: 20 minutes
Cook Time: 1 hours

INGREDIENTS:

1 cup unsweetened, unflavored plant-based milk
½ cup unsweetened applesauce
3 tablespoons flaxseed meal
1 tablespoon pure maple syrup
1 tablespoon apple cider vinegar
1 cup whole wheat flour
1 cup yellow cornmeal
1 teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon sea salt
8 oz. fresh button mushrooms, coarsely chopped (3 cups)
2 apples, cored and chopped (2 cups)
1½ cups chopped celery
1 cup chopped onion
3 cups low-sodium vegetable broth
2 tablespoons chopped fresh sage
1 teaspoon poultry seasoning
½ teaspoon smoked paprika
½ teaspoon freshly ground black pepper

Vegan Cornbread Stuffing

Subtly sweet cubes of cornbread get a savory makeover when they're mixed with sautéed mushrooms, celery, and onions in this delicious **Thanksgiving** side dish. The rich umami flavors of the veggie medley are further enhanced with fresh sage and poultry seasoning so every bite strikes the perfect balance of fluffy bread and earthy produce. Tart apples add an additional layer of flavor and texture to the stuffing, highlighting all the best ingredients of autumn in one simple recipe. Serve at your plant-based feast alongside **vegan gravy**, mashed potatoes, and a **classic green bean casserole**.

For more vegan cornbread recipes, check out these tasty ideas:

- [Whole Grain Corn Muffins](#)
- [Barbecue Bean and Cornbread Bake](#)
- [Classic Vegan Cornbread](#)

By Nancy Macklin, RDN

- 1 For cornbread, preheat oven to 375°F. Line an 8-inch square baking pan with parchment paper or use a silicone baking pan. In a medium bowl stir together milk, applesauce, 1 tablespoon of the flaxseed meal, the maple syrup, and vinegar. Let stand 5 minutes.
- 2 In a large bowl stir together the next five ingredients (through salt). Stir in milk mixture just until moistened. Spread batter in the prepared pan.
- 3 Bake 30 to 35 minutes or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack 30 minutes. Cut cornbread into 1-inch cubes and place on a baking sheet. Let dry at room temperature 24 hours or bake in a 300°F oven 20 to 30 minutes or until dry.
- 4 In an extra-large skillet cook mushrooms, apples, celery, and onion over medium about 8 minutes or until tender, stirring occasionally and adding vegetable broth, 1 to 2 tablespoons at a time, as needed to prevent sticking. Stir the remaining 2 tablespoons flaxseed meal into the remaining broth; let stand 5 minutes. Stir sage, poultry seasoning, smoked paprika, and black pepper into vegetables.
- 5 Preheat oven to 350°F. In an extra-large bowl combine cornbread cubes, vegetables, and broth mixture. Toss very gently to mix. Transfer to a 3-quart baking dish; cover.
- 6 Bake 20 minutes; uncover. Bake 15 to 20 minutes more or until heated through and browned in places.