

Cornbread



INGREDIENTS

3/4 Cup of maize flour
3/4 Cup of polenta
1,1/2 Cups of plain flour
3 Teaspoons of baking powder
1/2 teaspoon of baking soda
1,1/2 cups of buttermilk
400g sweetened condensed milk
2 eggs
1/3 cup of honey
90g of butter melted.
Pinch of sea salt.

METHOD

Preheat the oven to 190c
Mix all ingredients until well combined
Pour into a 9-inch baking pan or foil BBQ tray.
Bake for 35mins until golden brown and firm.

Tip: If top is browning too much, but the bread still needs to cook, lightly rest some foil on top of bread.

Optional: Add jalapenos

SAUC'D LONWSLOW