

CORNBREAD WITH FRESH SWEETCORN

Serves 9

INGREDIENTS:

1 Cup plain flour
1 Cup cornmeal
1 Tbsp baking powder
½ Tsp salt
½ Cup whole milk
½ Cup single cream
2 Large eggs - beaten
¼ Cup unsalted butter - melted (plus extra for greasing the dish)
½ cup granulated sugar
1 Cup fresh sweetcorn

DIRECTIONS

Preheat the oven to 200°C and grease a 9" baking dish.

Sift together the flour, cornmeal, baking powder and salt.

Combine the milk, cream, eggs, butter and sugar. Add this mixture to the flour mixture and combine just until the flour is moistened - around 15 seconds.

Then fold in the sweetcorn. Don't over mix the batter or your cornbread will be tough.

Pour the batter into your prepared baking dish.

Bake immediately for 25-30 minutes or until a skewer comes out clean, just like a cake.

Cut into slices to serve.