







Corn Bread

INGREDIENTS

- 2 eggs
- ¼ cup olive oil
- 1 cup buttermilk
- 120g shredded cheddar cheese
- 1 fresh cob of corn
- 1 red onion (finely diced)
- ½ tsp chipotle powder
- 1 cup cornmeal
- ½ cup plain flour
- 2 tsp baking powder
- ½ tsp baking soda
- ½ tsp salt
- Spray oil



Serves: 6



Prep Time: 15 min



Cooking Time: 35 min

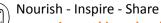
METHOD

- 1. Preheat the oven to 180 C.
- 2. Use the spray oil to grease a large muffin baking tin (makes 6 muffins) or a 15cm square baking dish.
- 3. Whisk wet ingredients together (eggs, buttermilk and oil).
- 4. In a separate prep bowl, mix all dry ingredients together (cornmeal, chipotle powder, flour, baking powder, baking soda and salt).
- 5. Mix wet ingredients with dry ingredients until combined. Stir in shredded cheese, corn kernels and finely diced onion.
- 6. Divide batter into prepared muffin baking tin.
- 7. Bake for 30 to 35 minutes until the center is set, and the top is golden brown.









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