

Cornbread



Recipe By Munch Master

Ref: 625

Heading: Bread & Baking

Cuisine: American

Food Type: Vegan

No of Portions: 8

Ingredients & Prep

280 g Buttermilk room temp

140 g Cornmeal fine

130 g Self raising flour

115 g Butter unsalted melted

40 g Sugar light brown

1 Egg large

30 g Agave nectar or golden syrup

1 tsp Baking powder

1 tsp Bicarbonate of soda

1/2 tsp Salt

Method

Step 1 - pre-heat oven to 180°c fan.

Step 2 - In a bowl mix all the dry ingredients.

Step 3 - In a bowl mix all the wet ingredients.

Step 4 - Pour wet ingredients & whisk into the dry.

Step 5 - Pour batter into a spring-form cake tin (best) greased with butter & a round piece of greaseproof paper on the bottom, or pour batter into a baking tin also grease with butter & a piece of paper on the bottom.

Step 6 - Place tin in the oven for 25 to 30 mins, take out & test by inserting a skewer or cocktail stick in, if it comes out clean its done, if not put back in the oven for a further 6 mins & re check.

Step 7 - Allow to cool, but best eaten warm.

Suggestion & Tips

You can pop a slices of jalapeno chilli on top prior to baking or pour mixture into muffin moulds for individual portions.
Slather with butter or/and eat with chilli con carne.