

# Corn Bread

## Ingredients:

- 1 cup corn kernels
- 120g butter chopped, plus extra 50g to serve
- 1 cup plain flour
- 1 cup polenta
- ¼ cup caster sugar
- 2 tea spoons baking powder
- ¼ tea spoon salt flakes
- 1 egg
- ½ cup milk
- 1 cup sour cream
- 1 cup grated cheese
- 1 table spoon finely chopped chives or parsley

## What to do:

- 1) Preheat oven to 220c.
- 2) Grease and line 4 small cake pans.
- 3) Melt butter on low heat in a small saucepan, set aside to cool.
- 4) Place flour, polenta, sugar, baking powder and salt flakes in a large bowl, then mix to combine.
- 5) Whisk egg, milk, sour cream and melted butter together in a jug.
- 6) Stir mixture into dry ingredients.
- 7) Fold in corn and cheese.
- 8) Pour mixture into pans.
- 9) Bake for 10 mins or until golden and firm to touch.
- 10) Combine chives and extra butter together in a small bowl and serve with the corn breads.