



bit spicy

Cheesy Corn Bread

This very traditional American recipe has added cheese and is delicious with our [Smoky Chilli](#). Most supermarkets stock polenta with the pasta.

Serves 6-8

Ingredients

- 140g/ 5oz plain flour (or strong bread flour for a denser texture)
- 140g/ 5oz cornmeal (polenta)
- 2 rounded tsp baking powder
- 1/2 tsp salt
- 2 eggs beaten
- 250ml/ 8floz milk
- 60ml/ 2floz ordinary cooking oil
- 160g/ 6oz cheddar, finely grated

Recipe

1. Heat the oven to 200 degrees. Line a 20cm/8 inch square cake tin.
2. Stir the flour, cornmeal, baking powder and salt together in a large bowl.
3. Mix the eggs, milk and oil and add to the dry mixture.
4. Stir in the cheese, then pour into the cake tin/ muffin cases.
5. Bake for 15-20 minutes, until a skewer inserted into the middle comes out clean.
6. Leave to cool slightly before cutting into squares and eating.

Cook's notes

- Any leftovers can be warmed up by wrapping in foil and heating in the oven for 10 minutes at 180 degrees.
- This quantity makes about 8 muffins, if you prefer this idea.