



# Corn Bread

## INGREDIENTS

- 2 eggs
- 45ml canola oil
- 240ml buttermilk
- 140g shredded cheddar cheese
- 1 fresh cob of corn
- 1 red onion (finely diced)
- ½ tsp chipotle powder
- 150g cornmeal
- 90g 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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