

Corn bread

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup corn flour
- 1 cup all purpose flour
- 2-4 tablespoons honey
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 egg
- 1/4 cup vegetable oil
- 3/4 cup of corn
- 1 green chili, deseeded, sliced
- 4 table spoons of grated cheese

Instructions

- 1. In a large bowl, combine corn and all purpose flour, honey, baking powder and salt.
- 2. In separate bowl, mix milk, egg and oil. Beat until fairly smooth, then add "dry" ingredients bit by bit while continue stirring.
- 3. When the dough is smooth add corn, cheese and chili, mix gently.
- 4. Bake in preheated oven in 200 C degrees, about 20 to 25 minutes or until a wooden toothpick inserted in center comes out clean.