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.