

MARTIN'S CORNBREAD



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250 ml polenta

250 ml cake flour

1 tablespoon baking powder

1/4 cup sugar

1 teaspoon salt

250 ml milk

2/4 cup oil

1 large egg

Golden Syrup to drizzle over

Mix the dry ingredients, then add the milk.

Side bowl, mix oil and egg and slightly beat.

Mix the oil- and flour mixture and lightly beat all.

Spray, spray and cook in bread pan

Pour in batter. Shake a bit to get bubbles out.

In oven 180 grade C for 25-30 min.

Take the bread out the oven and pour hot golden syrup over.

Let it cool off with syrup.

Cut and enjoy.

Recipe and Photo: Martin van Vuuren