

Bacon and Cornbread



Lekker broodjie vir die braai
"Bacon and Mielie(Corn) Bread"

Ingredients

250 g bacon, diced
625 ml all purpose (cake) flour
10 ml baking powder
15 ml sugar
15 ml salt
4 large eggs
125 ml butter, melted
250 ml milk
410 g whole corn kernels
200 g cream style sweetcorn
1 cup cheddar cheese, grated

Method

Pre-heat the oven to 170°C and grease a standard size loaf tin.

Fry the chopped bacon in a very hot pan until slightly crisp. Meanwhile, sift all the dry ingredients into a large mixing bowl.

Beat together the eggs, butter and milk and pour into the dry ingredients. Mix well.

Fold in the corn and bacon and pour into the prepared loaf tin. Sprinkle the grated cheese over the loaf and place into the oven.

Bake for 60-75 minutes until the loaf is golden brown and a

skewer inserted comes out clean. If the loaf is browning too fast, turn the heat down.

Remove from the oven and allow to cool down for 5 minutes before removing from the tray.