



Cheesy sweetcorn cornbread

Ingredients

- 50g melted butter, plus extra for the tin
- 225g fine cornmeal
- 140g plain flour
- 1 tsp caster sugar
- 2 tsp baking powder
- 2 x 284ml cartons buttermilk, or use natural yogurt
- 2 eggs
- 100g can sweetcorn (drained weight), or use frozen
- 50g cheddar cheese, grated

Method

• STEP 1

. Heat the oven to 230C/210C fan/gas 8 and butter a 23cm cake tin or ovenproof frying pan. Tip the cornmeal, flour, sugar, baking powder and 1½ tsp salt into a large bowl. Beat the buttermilk or yogurt, eggs and melted butter together in a small bowl using a fork. Pour the wet ingredients into the dry, then add most of the sweetcorn and most of the cheese (save a handful of each for the top). Mix together with a [spatula](#) until just combined.

• STEP 2

Pour the batter into the prepared tin. Sprinkle over the reserved sweetcorn and cheese, then bake for 30 mins until golden and a skewer inserted into the middle comes out clean, with no wet batter clinging to it.

• STEP 3

Leave to cool in the tin for 10 mins, then cut into wedges and serve warm. Once completely cool, will keep in an airtight container for two days, or the freezer for a month.