

Corn Bread

160g Plain Flour

3 tsps baking powder

1/4 tsp salt

170g Polenta

50g grated parmesan cheese

1 cup buttermilk

60ml vegetable oil

1 egg

Fresh chopped herbs (optional)

Preheat oven to 220°C.

Lightly spray baking tin and dust with flour.

Place flour, baking powder and salt into a bowl. Add polenta, grated cheese and chopped herbs. Make a well in the middle of mix.

In another bowl, combine buttermilk, oil and egg with a whisk and pour mixture into the dry ingredients. Stir with a wooden spoon until combined and no lumps of dry mixture remain.

Pour the mixture into the prepared tin. Bake in the oven for 25 - 30 minutes.

Cool in the tin for at least 5 minutes. Turn onto a wire rack