



Sweet Corn Bread

Method

1. Preheat the oven to 180°C.
2. Lightly spray a bread loaf tin with cooking spray or grease the tin with butter.
3. In a mixing bowl, combine all the dry ingredients.
4. Add the eggs, sweetcorn and melted butter and mix well until combined.
5. Pour the batter into the bread tin and spread evenly.
6. Bake in the oven for roughly 20 minutes or until golden brown.
7. Allow the bread to cool slightly before removing it from the tin.

Ingredients

- * 1 cup Maizemeal
- * ¼ cup Sugar
- * 4 teaspoons Baking powder
- * 3 eggs (lightly whisked)
- * 110g Butter (melted)
- * 1 can of Sweetcorn
- * Pinch of Salt

A family feast served with laughter and love..