

MEXICAN CORNBREAD

You will need

A large bowl

Metric cup and spoon measures

A wooden spoon to serve

A square cake pan

Wire rack

Baking paper

Ingredients

- 1 $\frac{3}{4}$ cups of polenta
- $\frac{2}{3}$ cups of plain flour (Gluten free if you need for your class)
- 3 teaspoons of baking powder
- $\frac{1}{4}$ cup of caster sugar
- $\frac{1}{2}$ teaspoon of Mexican chilli powder
- 1 $\frac{2}{3}$ cup of buttermilk
- 1 tablespoon of olive oil
- 1 egg lightly beaten

Method

1. **PREHEAT** oven to 180°.
2. **GREASE** a 6cm deep, 19cm square cake pan.
3. **LINE** pan with baking paper.
4. **COMBINE** polenta, flour, baking powder, sugar and chilli powder in a bowl.
5. **MAKE** a well in the centre. **ADD** buttermilk, oil and egg. **STIR** to combine.
6. **SPREAD** mixture into the prepared pan.
7. **BAKE** for 35 to 40 minutes or until a skewer comes out clean when inserted into the centre.
8. **STAND** in pan for 5 minutes before turning out onto a wire rack.
9. **CUT** into bite size pieces to share with the class. **DIVIDE** between 5 plates. **SERVE**.