SEASONAL BLEND: CHILLI CHEESE CORNBREAD

SEASONAL BLEND

MAKE THIS AGAIN!

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

2 tsp chilli flakes, ½ tsp smoked paprika, a pinch of mixed spice plus you need 2 cloves of chopped garlic and 1 finely chopped roasted pepper

Discover more about the Spicery larder at thespicery.com/larder

CHILLI CHEESE CORNBREAD

Prep	Cook
5 mins	40 mins
Heat	**Serves**
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Cornbread has long been a staple in the southern American states, historically made by those who couldn't afford wheat flour. Now it's a favourite across the whole country as it's so satisfying and easy to make, and the addition of cheese and our fragrant spice mix makes it even more delicious. It's perfect to serve at a barbeque, a picnic, with a fried egg for brunch, or even on the side of a stew to soak up all the delicious sauce!

- 300ml **milk** (any type)
- 100g **cheddar cheese** - coarsely grated
- 80g **butter**
- 2 **eggs** (any size)
- 2 tbsp **honey** or **sugar**
- 250g **cornmeal** or **coarse polenta**
- 100g **self-raising flour**

1. Preheat the oven to 190°C/gas mark 5
2. Melt the butter, then mix with the eggs, milk and honey to a smoothish texture
3. Mix the cornmeal, flour, cheese, **CHILLI CHEESE CORNBREAD BLEND** and ¾ tsp salt together, then stir in the milk mixture to make a smoothish batter
4. Pour the batter into a greased and lined tin (doesn't matter too much about the size, but obviously a wide, shallow tin will need less cooking time than a deep one!), then bake for 30 minutes or until just firm in the centre, golden-brown on top and a knife inserted into the centre comes out clean

(1 portion of **CHILLI CHEESE CORNBREAD BLEND** = 1 ½ tbsp)
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅔ or it will be too spicy!