

BAKED MIELIE BREAD

Makes 1 loaf

Hands-on time: 25 minutes

Hands-off time: 35 minutes

INGREDIENTS

½ cup melted unsalted butter, plus extra for glazing

½ cup sugar

2 tbsp honey

2 large eggs, room temperature

1 small tub (175g) plain yoghurt, room temperature

1 cup cake flour

¾ cup yellow maize meal

½ tsp salt

½ tsp bicarbonate of soda

Serving suggestion:

Braai'd boerewors and salad

METHOD

1. Preheat the oven to 180°C. Lightly grease a loaf tin with non-stick cooking spray and line with baking paper.
2. In a large bowl, combine the melted butter, sugar and honey. Whisk in the eggs, one at a time, until smooth. Stir in the yoghurt.
3. In a separate bowl, whisk together the flour, maize meal, salt and bicarbonate of soda.
4. Add the dry ingredients to the wet ingredients in batches and stir with a spatula until only a few lumps remain. **Chef's Tip: For extra colour and flavour stir in some finely chopped herbs, chillies, cooked chopped bacon or crispy onions.*
5. Pour the batter into the prepared tin, smooth out the top with a spatula and set aside for 3 minutes.
6. Bake for 25-35 minutes until the top is golden and a skewer inserted into the centre comes out clean. **Chef's Tip: If after 20 minutes the bread is browning too quickly then cover with foil.*
7. Remove the bread from the oven and brush with 1 tablespoon of melted butter. Leave to cool for 10 minutes.
8. Cut into thick slices and serve warm with some boerewors and a salad and ENJOY!