



Mielie Bread



Servings: 1 large loaf
Total Time: 1 hr 30 mins
Cooking Time: 1 hr
Resting Time: 15 mins
Pre-heat Oven to 180 °C

INGREDIENTS

1 cup cake flour
 2 tsp baking powder
 1 cup maize meal (mielie meal)
 ½ tsp cayenne pepper
 ½ tsp salt



250ml buttermilk
 3 large eggs, beaten
 4 Tbsp light olive oil
 415g tin sweetcorn, cream style

HOW TO MAKE A POTJIE BREAD

Instead of baking in the oven, bake this bread in a greased flat-bottomed potjie over medium-hot coals for about 1 hr.

METHOD

Sift the flour into a large mixing bowl. Mix in the baking powder, mielie meal, cayenne pepper & salt.

In smaller bowl, combine the buttermilk, eggs, oil & sweetcorn.

Mix the wet ingredients into the dry ingredients and blend well.

Pour the dough into a greased loaf tin and bake for about 1 hr until cooked (a skewer comes out clean when inserted).

Remove from the oven & allow to cool slightly for about 15 mins before slicing.

Serve warm with plenty of butter.

