

Eat The View



Recipes and Tips

Sweet or savoury, cornbread is said to bring prosperity in the New Year (its golden hue literally referring to gold and other riches). What to take it even further? Add fresh kernels to represent gold nuggets.

Cornmeal muffins

Serves 12

125g plain flour
125g cornmeal
140g sugar
1 teaspoon salt
3 teaspoons baking powder
1 egg
235ml milk
80ml vegetable oil
Muffin cases

Preheat oven to 200°C

Combine flour, cornmeal, sugar, salt and baking powder in a large bowl.

Stir in eggs, milk and vegetable oil until well combined.

Spoon into muffin cases.

Bake in the preheated oven until a skewer inserted into the centre comes out clean, 20 to 25 minutes.