

Now that we are able to invite a friend around for a cuppa, why not treat them to a slice or two of corn bread, so simple to bake and yummy to taste!

CORN BREAD

- 1 ½ cups S.R flour
- 1 tspn curry powder
- 1 small can corn niblets, drained
- ½ cup grated tasty cheese
- 1 small onion finely chopped
- ½ cup diced bacon pieces
- ½ cup milk
- 2 eggs lightly beaten



1. Flour, curry, corn, cheese, bacon, onion --- mix in bowl.
2. Mix eggs and milk. Add to above – mix to a moist dough.
3. Turn into greased loaf tin.
4. Sprinkle with extra cheese.
5. Mod oven (180) for 35 to 40 min.

Serve warm, with butter or marg. Enjoy!

Marcia Davison