



South African Sweetcorn Bake

Servings: 2

Prep Time: 5min

Cook Time: 40min

Ingredients

- 1 tin creamed sweetcorn (Koo or other South African brand - the English version doesn't produce the same results)
- 2 eggs
- 2 tablespoons flour (heaped)
- 2 tablespoons butter (heaped, or margarine)
- 1 teaspoon baking powder
- 1 splash of milk

Directions

1. Heat the oven to 180C
2. Grease an ovenproof dish. It works with either a shallow or deep one
3. Mix all the ingredients together. Don't worry if there are any lumps in it or if you can still see the butter
4. Pour into the greased ovenproof dish and place into the oven for 30-40 minutes. To check that it's done, stick a knife/cake tester in. If it comes out clean, then it's done. It can sit happily in the oven at around 100C for a good hour if needed. If it's been in that long, the brown, bordering on burnt crispy bits are the best