

# Corn Bread with Basil



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## Prep time

20 mins

## Cook time

30 mins

## Total time

50 mins

Italian-style corn bread with basil -- super easy to make and quite aromatic.

Cuisine: Brazilian

Serves: 8

## Ingredients

- 2 large eggs at room temperature
- ¼ cup unsalted butter, melted
- 1 cup milk
- 1 cup all-purpose flour, sifted
- 1 cup cornmeal
- 2 teaspoons baking powder
- ½ teaspoon salt
- ¼ cup granulated sugar
- ¾ cup grated provolone cheese
- ¼ cup grated Parmesan cheese
- 1-1/3 cup fresh or frozen corn, cooked
- ¼ cup chopped fresh basil (or 2 tablespoons dried)

## **Instructions**

1. Preheat oven to 180° C. Grease a rectangular Lamington tin and sprinkle with cornmeal. Reserve.
2. Beat eggs slightly and stir in the butter and milk. Reserve.
3. In a separate, large bowl, mix the dry ingredients together: flour, cornmeal, baking powder, salt and sugar.
4. Then, add the beaten egg mixture and stir with a wooden spoon. Add the cheeses and corn and mix well.
5. Pour the batter into the prepared pan. Bake in the oven for 30 minutes or until a toothpick inserted in the center of bread comes out clean. Unmold bread onto a rack and let cool slightly until warm. Serve corn bread warm with butter and /or honey, or as an accompaniment for picadinho.

Serves: 8 people