Corn Cakes

**Ingredients**

1 cup self raising flour  
2 cups fine polenta  
1 teaspoon baking powder  
1½ cups milk  
2 eggs  
4 tablespoons of yoghurt or sour cream  
3 cobs of corn  
½ teaspoon salt  
2 to 3 tablespoons chives  
Oil and butter for cooking

**Method**

*Reminder: Always get help from an adult when you use hot water or hotpots in the kitchen.*

Remove leaves and silk from corn cobs. Cook corn cobs and let cool. Then cut corn kernels from the cobs into a bowl and separate the corn kernels.

Measure out the dry ingredients; flour, polenta, baking powder, into a large bowl. Measure out other ingredients; milk, yoghurt, salt in another bowl. Mix the corn and chives into the dry ingredients and then mix in the wet ingredients. Allow the polenta to soak up the liquids for 2 minutes.

Add a little butter and oil in a frying pan and heat over moderate heat. Fry spoonfuls of mixture on both sides for 2 to 3 minutes or until golden brown.