

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.