Cornbread

Serves 6 · 35 min

Ingredients

75 g	Butter ½ glass
375 g	Cornmeal 3¾ glass
5 g	Salt ¾ tsp
248 g	Milk 1¼ glass

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Preheat the oven to 180°C. Grease the tray with 25 g of the melted butter.
   The source gives no baking time.
2. Blend the cornmeal and salt in a wide bowl. Pour in the boiling milk and the rest of the butter and stir with a wooden spoon.
3. Transfer the mixture to the greased baking tray, cover with a cloth and leave for 30 minutes.
   30 min
4. Score a shallow cross on top with a knife.
5. Bake for 35 minutes. Slice and serve.
   35 min

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Sivas İl Kültür ve Turizm Müdürlüğü sitesi, Asırlık Tariflerle Türk Mutfağı (PDF; kitapta yazar, yayıncı ve yıl yok)
tatname.com/en/tarif/misir-ekmegi-sivas-asirlik