

A Simple Sweet Bread With Corn Flour And Molasses

Ingredients:

Difficulty: Easy

(makes 1 loaf, 23x8cm on the inside)

3 dl (or 1 1/4 cups) all-purpose flour

1.5 dl + 2 tbsp (or 3/4 cup) corn flour (you may also know it as corn meal)

4 tbsp granulated white sugar

1.5 tsp baking powder

a pinch of salt

2 eggs

2.5 dl (or 1 cup) milk

4 tbsp rapeseed oil (or another light-flavoured vegetable oil)

4 tbsp molasses

1 tbsp light brown sugar

Instructions:

1. Preheat the oven to 180C. Prepare your loaf pan by greasing and putting a baking paper covering the base and at least 2 sides.

2. In a mixing bowl, put the first 5 ingredients (these are the dry ingredients) above to a bowl and whisk a little, then set aside.

3. In another bowl, put the next 4 ingredients (these are the wet ingredients) and whisk well.

4. Add dry ingredients mix to the wet ones and fold well.

5. Transfer the batter into the prepared loaf pan. Tap the pan on the counter a few times to get rid of any air bubbles. Spread light brown sugar on the surface. Put the cake in the middle part of the oven and bake for 35 to 40 minutes, until a toothpick inserted in the middle comes out clean. Let it cool down in the pan for about 15 minutes, and then take it out and continue to fully cool down on a wire rack. You can keep the leftover bread in an airtight container in room temperature for up to 5 days. Enjoy!