

Gluten Free Thursday: Cornbread With Leek And Carrot

Ingredients:

Difficulty: Easy

(makes 1 bread in 24cm springform - or other - cake pan)

3 tbsp olive oil to cook the vegetables

2 big (or 4 small) leeks, most of the green parts trimmed, the white parts sliced

4 big carrots, grated

3 dl + 4 tbsp (or 1 1/2 cups) corn flour

2 1/2 tsp baking powder

1 tsp salt

2 large eggs

1 dl + 4 tsp (or 1/2 cup) milk

1 dl + 4 tsp (or 1/2 cup) olive oil

olive oil, vegetable oil or butter to grease the pan

Instructions:

1. Preheat the oven to 185C. Grease the pan and cover the bottom with baking paper.
2. In a big pan, put olive oil and heat on medium high for about half a minute. Add leeks and carrots and cook them by stirring frequently, until they get tender. Once cooked, take out of the heat and let cool for a few minutes.
3. In a small bowl, mix corn flour, baking powder and salt.
4. In a big bowl, put eggs and whisk until smooth.
5. Add milk and olive oil and whisk until smooth.
6. Add corn flour mixture and whisk until all dry ingredients are mixed well with wet ones and the mixture is smooth.
7. Add cooked leeks and carrots and fold.
8. Transfer the batter to prepared cake pan. Smoothen the surface using a spatula. Put in the oven, in medium rack and bake for 30 to 35 minutes, until the surface is golden colour and a toothpick inserted in the middle comes out clean. When it's out of the oven, let it cool in the pan for a few minutes, then transfer to a wire rack. Let it cool to room temperature before serving. Enjoy in any time of the day, for any type of meal!