

Chimodho

(Cornmeal Bread)

Prep Time: 15 minutes

Cook Time: 45 minutes

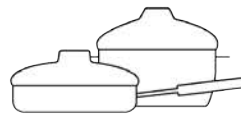
Servings: 1 loaf

Fun Fact: Cornmeal is a staple of Zimbabweans' diet, eaten in many variations at nearly every meal.



Ingredients

1 1/4 cup of cornmeal	1/2 teaspoon of salt
1 1/2 cup of all-purpose flour	1 egg
1 cup of buttermilk	1 teaspoon of baking powder
1/2 cup of sugar	1/2 teaspoon of baking soda
1/3 cup of vegetable oil	



Directions

1. Preheat oven to 350° F.
2. Pour buttermilk in a jug.
3. Add oil and egg to the buttermilk, whisk and set aside.
4. Sift cornmeal, all-purpose flour, baking powder, baking soda, and salt into a bowl.
5. Add sugar and stir.
6. Pour buttermilk, egg, and oil mixture into bowl. Mix well.
7. Grease a loaf pan and dust with flour.
8. Pour batter onto pan and bake for 45 minutes, or until skewer comes out clean.