

# Fynn's South African Mealie Bread

- 250g bacon, chopped [optional]
- 1 x 410g can of corn kernels
- 50ml finely chopped parsley
- 50g self-raising flour
- 50ml sour cream
- 5 eggs
- large pinch of salt
- 5ml/ 1 tsp baking powder

1. Preheat the oven to 180C / 350F / gas mark 5.
2. Fry bacon until crisp.
3. Add the remaining ingredients and mix thoroughly.
4. Fill a greased loaf tin with the mixture (3/4 full).
5. Cover with a double layer of greased aluminium foil.
6. Bake in the oven for 45 minutes.
7. Turn out loaf onto a plate, slice thickly and serve immediately.

