

## Sweet Corn Snacking Loaf (gluten-free)

*Yield* 10-12 slices | *Prep time* 10 minutes | *Bake time* 45-55 minutes

¾ cup (105g) fine or medium grind cornmeal  
¾ cup (75g) almond flour  
¾ cup (90g) oat flour  
2 teaspoons baking powder  
1 teaspoon fine salt  
½ teaspoon baking soda  
1 cup (120g) corn kernels, thawed for 10-15 min if frozen  
½ cup (125g) cottage cheese  
3 eggs  
½ cup (95g) olive oil or melted butter  
5 tablespoons (90g) honey or maple syrup

*Any brand or style of cottage cheese works, but add an additional few pinches of salt if you use a no-salt-added variety.*

*If you have a scale, please use it here. There can be a lot of variance in volume measurements with these flours.*

*Using a coarse grind of cornmeal will result in a very nubby loaf, which may be your thing.*

1. Preheat the oven to 375° F. Grease a 9x5-inch loaf pan with butter or olive oil and line with a piece of parchment paper.
2. In a mixing bowl, whisk together the cornmeal, almond flour, oat flour, baking powder, salt, and baking soda.
3. In a blender or tall measuring glass if using an immersion blender, blitz together the cottage cheese and corn until smooth. Add the eggs, olive oil, and maple syrup and whisk with a fork until just combined. Fold the wet ingredients into the dry. Scrape the batter into the prepared pan, smoothing the surface.
4. Bake for 45 to 55 minutes, rotating halfway, until the crust is browned and a tester comes out clean. Cool for about 10 minutes, then lift from the pan and finish cooling on a wire rack. It's totally fine to slice into this while it's a bit warm. And toasted or griddled leftovers the next day are a treat.