



## Bosnian Style Cornbread (Razljevak)

 Vegetarian

READY IN



30 min.

SERVINGS



8

CALORIES



191 kcal

BREAD

### Ingredients

- 1 teaspoon double-acting baking powder
- 1.5 cups buttermilk as needed
- 0.3 cup cornmeal
- 2 eggs lightly beaten
- 0.5 cup flour all-purpose
- 1 teaspoon salt
- 0.3 cup semolina flour
- 0.3 cup vegetable oil

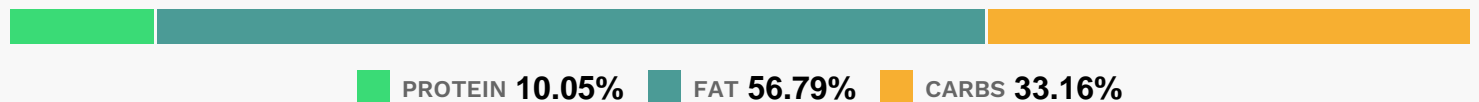
## Equipment

- bowl
- oven
- whisk
- baking pan
- toothpicks

## Directions

- Preheat an oven to 400 degrees F (200 degrees C). Butter an 8x8-inch baking dish and sprinkle 1 tablespoon cornmeal over the bottom of the dish.
- Sift the all-purpose flour, semolina flour, 1/4 cup cornmeal, baking powder, and salt together in a bowl.
- Whisk the eggs, buttermilk, and vegetable oil together in a separate large bowl.
- Mix the flour mixture into the egg mixture until just combined; don't overmix. The batter should be pourable; add more buttermilk as needed to get the right consistency.
- Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes.

## Nutrition Facts



## Properties

Glycemic Index:40.06, Glycemic Load:9.24, Inflammation Score:-2, Nutrition Score:6.2386956836866%

## Nutrients (% of daily need)

Calories: 190.61kcal (9.53%), Fat: 12.04g (18.53%), Saturated Fat: 2.66g (16.6%), Carbohydrates: 15.82g (5.27%), Net Carbohydrates: 14.94g (5.43%), Sugar: 2.34g (2.59%), Cholesterol: 45.87mg (15.29%), Sodium: 406.96mg (17.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.79g (9.59%), Selenium: 12.68µg (18.12%), Vitamin K: 16.91µg (16.1%), Vitamin B2: 0.2mg (11.82%), Phosphorus: 97.74mg (9.77%), Vitamin B1: 0.14mg (9.62%), Calcium: 89.83mg (8.98%), Folate: 33.01µg (8.25%), Vitamin E: 0.93mg (6.18%), Manganese: 0.12mg (6.17%), Iron: 1.01mg (5.59%), Vitamin D: 0.81µg (5.37%), Vitamin B12: 0.3µg (5.08%), Vitamin B3: 0.95mg (4.74%), Vitamin B5: 0.43mg (4.34%), Magnesium: 15.47mg (3.87%), Zinc: 0.58mg (3.85%), Vitamin B6: 0.07mg (3.65%), Fiber: 0.88g (3.54%), Potassium:

110.21mg (3.15%), Vitamin A: 133.65IU (2.67%), Copper: 0.05mg (2.63%)