

BREAD

Bosnian Style Cornbread (Razljevak)

23 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
30 min	10 min	20 min	8	\$0.24	191 kcal



Bosnian Style Cornbread (Razljevak) might be a good recipe to expand your bread repertoire. This recipe serves 8. One portion of this dish contains about 5g of protein, 12g of fat, and a total of 191 calories. For 24 cents per serving, this recipe covers 6% of your daily requirements of vitamins and...

Ingredients

- ☐ 1 teaspoon baking powder
- ☐ 1½ cups buttermilk, or more as needed
- ☐ ¼ cup cornmeal
- ☐ 2 eggs, lightly beaten
- ☐ ½ cup all-purpose flour
- ☐ 1 teaspoon salt
- ☐ ¼ cup semolina flour
- ☐ 1/3 cup vegetable oil

EQUIPMENT Bowl, Oven, Whisk, Baking pan, Toothpicks

Method

- 1 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.
- 2 Sift the all-purpose flour, semolina flour, 1/4 cup cornmeal, baking powder, and salt together in a bowl.
- 3 Whisk the eggs, buttermilk, and vegetable oil together in a separate large bowl.
- 4 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.
- 5 Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 20 minutes.

Nutrition per serving

191	5 g	12 g	16 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.7 g · 17% of daily needs
Fibre			0.9 g · 4% of daily needs
Sugar			2.3 g · 3% of daily needs
Sodium			407 mg · 18% of daily needs
Cholesterol			45.9 mg · 15% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/bosnian-style-cornbread-razljjevak-144664