

# Let's eat, Invercargill, and celebrate Neighbours Day

Your neighbour has shared this much-loved recipe for you to take, make and share with your friends, whānau and neighbours. Enjoy!

## Viviane's Sweet Corn Cake *Bolo de milho da Viviane*

This is a simple recipe from Viviane's home state in Brazil. Viviane and her husband Rodrigo love to host guests, and their guests always comment on how delicious her corn cake is.



**4 whole eggs**  
**1 cup cane sugar**  
**1 can sweet corn** (drained)  
**1 cup standard milk**  
**½ cup vegetable oil of your choice** (soy or rice work best)  
**1 ½ cups cornmeal flour**

**4 tbsp grated coconut**  
**1 tbsp baking powder**  
\*You can replace the cornmeal flour with polenta. This will give a similar taste but slightly different dough texture.

Put the eggs, the drained sweet corn and all the liquid ingredients in a blender and blend until you get a smooth, consistent texture. Place in a bowl, add the cornmeal flour, the grated coconut and the baking powder – mix until you have a smooth, consistent dough. Place in a “bundt tin” (a round tin with a hole in the middle) and bake in a preheated oven at 180 degrees until golden – approximately 30 minutes.



Ready! Enjoy an authentic central-plateau Brazilian sweet corn cake – even better when warm, topped with a generous layer of butter and a steaming hot cup of Brazilian coffee.

