

Cooking With Knightcorp

HEATHER'S COB LOAF

INGREDIENTS

- 1 x cob loaf, hollowed out (keep top of bread for dipping)
- 1 x 200gm packet of bacon
- 1 x 200ml tub of sour cream
- 200gm cream cheese, softened
- 500gm block of vintage/sharp cheddar cheese grated
- 1/4 jar pickled jalapenos, seeds removed, chopped finely
- 1 x Old El Paso Guacamole spice mix
- 1 x tsp Smoked Paprika
- 1/2 tsp Ground Coriander Seeds
- 1/2 tsp Ground Cumin
- 1 x packet corn chips for dipping

METHOD

1. Pre-heat oven to 180 degrees fan-forced and line tray with baking paper
2. Cut bacon into small pieces and sprinkle with paprika, coriander and cumin before frying
3. Drain any excess oil from bacon and allow to cool slightly
4. Add bacon to mixing bowl with all other ingredients and combine
5. Add combined ingredients to hollowed out cob loaf place on to tray
6. Cook in the oven for 1 hour or until the loaf is lightly toasted
7. Use cob loaf top and corn chips for dipping