

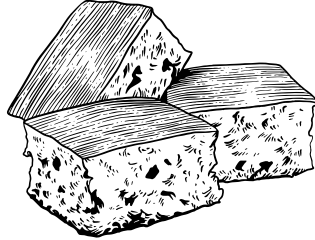
# Pispili (Albanian Cornbread)

*Submitted by Ehsen Zajmi, Albanian Catholic Community*



## INGREDIENTS:

- 1/2 cup yogurt
- 3/4 cup olive oil
- 3 eggs
- 1 1/2 cups flour
- 1/2 cup fine corn flour
- 3 cups of leeks, chopped
- 1 tsp baking powder
- 1/2 tsp black pepper
- 1 tsp salt
- 1 cup crumbled feta cheese
- 1 cup chopped scallions



## DIRECTIONS

1. Preheat oven to 400 degrees and grease a 9 x 13 size pan
2. Cut leaves off leeks, leaving the white stalk behind. Clean between any spaces on the stalk, because dirt hides!
3. Mix eggs, yogurt, and oil in a bowl. Add corn flour into the egg mixture and whisk together. Let sit for 3 minutes.
4. Sift together dry ingredients and then add dry mixture to egg mixture. Hand mix. Pour into pre-prepared pan.
5. Mix together leeks, feta, and scallions in a bowl. Place on top of the cornbread mixture.
6. Bake for 25–30 minutes and cut into squares. Enjoy!