Recipe source: Serves: 16 or makes 2 medium sized
Fresh from the garden: corn Difficulty: Easy

**Ingredients:**
- Loaf thinly sliced white bread
- 2 tablespoons melted butter

**Filling**
- 1 ½ tablespoons butter
- 1 ½ tablespoons flour
- ½ cup milk
- Salt and pepper
- Broccoli head
- Cup of corn or tin of creamed corn

**Equipment:**
- Cutting board
- Sharp knife
- Bread knife
- Measuring cups
- Measuring spoons
- Muffin tin
- Saucepan

What to do: Preheat oven to 180C

- Remove crusts from the bread and roll with a rolling pin to make thinner.
- Cut rounds or squares to fit savoury tins
- Brush each piece on both sides with melted butter and fit to savoury tins
- Bake in a moderate oven until golden.

**Filling**

- Make a thick white sauce by melting butter, stirring in the flour and then adding the milk gradually.
- Allow to thicken and cook well
- Add sweet corn, herbs and broccoli.
- Add salt and pepper to taste, pour into prepared bread crusts