

Easy Cornflour Recipes: From Soup to Cake

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Cornflour is one of the most underrated ingredients sitting quietly in your kitchen cabinet. That fine white powder can thicken a soup, crisp up a snack, smooth out a gravy, and even bake into a melt-in-the-mouth cake. If you've only ever used it to thicken curries, you're barely scratching the surface.

In this guide, we'll walk through **easy cornflour recipes** that take you all the way from a warm bowl of soup to a soft, fluffy cake — with simple steps anyone can follow at home.

What Is Cornflour (and Why It Works So Well)

Cornflour, also called corn starch in many countries, is a fine powder made from the starchy center of corn kernels. It has almost no flavor of its own, which is exactly why it's so versatile.

Its magic comes down to one thing: **thickening and binding**. When cornflour is heated with liquid, its starch molecules swell and trap water, creating that glossy, thick texture you see in restaurant-style soups and sauces. In baking, it softens the crumb and gives cakes a lighter, more tender bite.

***Quick note:** Cornflour (corn starch) is different from cornmeal or "corn flour" made from ground whole corn. For all the recipes below, use the fine white starch powder.*

Cornflour Recipe #1: Silky Sweet Corn Soup

A creamy, comforting soup that comes together in under 20 minutes.

Ingredients: - 1 cup sweet corn kernels - 3 cups vegetable stock - 2 tbsp cornflour + 3 tbsp cold water (slurry) - Salt, pepper, and a pinch of sugar - Chopped spring onions to garnish

Method: 1. Simmer the corn in vegetable stock for 8–10 minutes. 2. Blend half the corn for a creamy base, then return it to the pot. 3. Mix cornflour with cold water to make a smooth slurry. 4. Slowly stir the slurry into the simmering soup until it thickens and turns glossy. 5. Season, garnish, and serve hot.

Pro tip: Always dissolve cornflour in *cold* water first. Adding it directly to hot liquid causes lumps.

Cornflour Recipe #2: Crispy Golden Fried Snacks

Cornflour is the secret behind that shatteringly crisp coating on restaurant-style fritters, chili paneer, and crispy vegetables.

The formula: - Coat your veggies, paneer, or chicken in a mix of **half cornflour, half all-purpose flour**.
- Add salt, red chili, and a splash of water to make a thin batter. - Fry in medium-hot oil until golden.

The cornflour creates a light, crackly crust instead of a heavy, doughy one. For extra crunch, double-fry: fry once, rest for a minute, then fry again.

Cornflour Recipe #3: Restaurant-Style Glossy Gravy

That thick, shiny gravy in Indo-Chinese dishes like Manchurian or Hakka noodles? Cornflour does the heavy lifting.

Method: 1. Sauté garlic, ginger, and your sauces (soy, chili, vinegar). 2. Add stock or water and bring to a simmer. 3. Stir in a cornflour slurry (2 tbsp cornflour + ¼ cup water). 4. Cook for 1–2 minutes until the gravy coats the back of a spoon.

This same technique works for creamy white sauces (béchamel), stir-fry sauces, and even fruit glazes.

Cornflour Recipe #4: Smooth Homemade Custard & Pudding

Skip the store-bought mix — a silky custard needs just a few ingredients.

Ingredients: - 2 cups milk - 3 tbsp cornflour - 3 tbsp sugar - ½ tsp vanilla

Method: 1. Whisk cornflour and sugar into cold milk until fully dissolved. 2. Heat on medium, stirring constantly. 3. Once it thickens to a pudding-like consistency, remove from heat. 4. Add vanilla, pour into cups, and chill.

Top with fruit, nuts, or a drizzle of chocolate. This is a foolproof dessert base you'll come back to again and again.

Cornflour Recipe #5: Soft & Fluffy Cornflour Cake

Here's where cornflour really surprises people. Adding it to your cake batter creates an incredibly **soft, light, and tender crumb** — the kind you find in bakery sponge cakes.

Ingredients: - 1 cup all-purpose flour - ¼ cup cornflour - ¾ cup sugar - 3 eggs - ½ cup butter or oil - 1 tsp baking powder - ½ cup milk - 1 tsp vanilla

Method: 1. Sift together flour, cornflour, and baking powder. 2. Beat butter and sugar until fluffy, then add eggs one at a time. 3. Fold in the dry ingredients alternately with milk. 4. Pour into a greased tin and bake at 180°C (350°F) for 30–35 minutes. 5. Cool, then dust with powdered sugar or frost as you like.

The small amount of cornflour softens the gluten in the flour, giving you that delicate, cottony texture without any special equipment.

Bonus: 5 More Everyday Cornflour Uses

Cornflour isn't just for full recipes — it quietly improves dozens of dishes:

1. **Crispier fries** — toss potatoes in a little cornflour before frying.
2. **Fluffier omelettes** — a pinch of cornflour makes eggs softer.
3. **No-crack cheesecake** — cornflour stabilizes the batter.
4. **Thicker fruit pie filling** — prevents runny, watery pies.
5. **Homemade icing sugar** — blend sugar with a little cornflour to stop clumping.

Tips for Cooking with Cornflour

- **Always make a slurry.** Mix with cold liquid before adding to anything hot.
- **Don't overheat.** Boiling cornflour too long can thin it back out.
- **Use sparingly.** A little goes a long way — usually 1–2 tablespoons per cup of liquid.
- **Add at the end.** For soups and sauces, stir it in during the final few minutes.

Frequently Asked Questions

Is cornflour the same as corn starch? Yes. In many countries "cornflour" and "corn starch" refer to the same fine white thickening powder. It's different from cornmeal, which is coarser and yellow.

Can I use cornflour instead of all-purpose flour in cakes? Not entirely. Cornflour has no gluten, so it can't fully replace regular flour. But adding a small amount (about ¼ of the flour) makes cakes softer and lighter.

How do I stop cornflour from forming lumps? Always dissolve it in cold water or milk first to make a smooth slurry, then add it slowly to hot liquids while stirring.

Is cornflour gluten-free? Pure cornflour (corn starch) is naturally gluten-free, making it a great thickener for gluten-free cooking. Always check the packaging for cross-contamination warnings.

How much cornflour do I need to thicken soup? As a rule of thumb, use 1 tablespoon of cornflour mixed with 2 tablespoons of cold water for every cup of liquid you want to thicken.

Final Thoughts

From a steaming bowl of sweet corn soup to a soft, bakery-style cake, cornflour proves it deserves a spot at the front of your pantry — not the back. These **easy cornflour recipes** show just how flexible one simple ingredient can be across savory and sweet cooking.

Start with the soup or the custard if you're new to it, then work your way up to the cake. Once you see what cornflour can do, you'll never look at that little white box the same way again.

Which cornflour recipe are you trying first? Save this guide and share it with someone who loves easy home cooking.