



## Mexican Sweet Corn Cake (Panqué de Elote)

A cross between a cake and a bread. Very easy to make in a blender and a large bowl. I love serving this with ribs and chicken.

Serves 12 to 16

9-inch square baking pan prepared with parchment paper, or 9-inch round baking pan.

Preheat oven to 350°F

Blender

1-1/4 cups + 2 tbsp	all-purpose flour
2 tbsp	cornstarch
2 tsp	baking powder
1/2 tsp	sea salt
2 ears	yellow corn, shucked and kernels cut off of cob
1/4 cup	yellow corn meal
1 (14 oz can)	sweetened condensed milk
1/4 cup	plain yogurt
2 large	whole eggs
2 large	egg yolks
1/2 cup	canola oil

1. In a medium bowl, whisk together flour, cornstarch, baking powder and salt. Set aside.
2. In a blender, add corn, cornmeal, condensed milk and yogurt and puree until smooth. Let stand for 10 minutes. Add the eggs and yolks and oil, blend on low until smooth, 5 to 10 seconds. Pour into a large bowl.
3. Add the flour mixture and whisk just until moistened and no lumps of flour remain. Pour into prepared pan, smoothing out to the sides. Bake until a toothpick inserted into the center comes out clean, about 40 to 45 minutes.
4. Cool for 30 minutes. Reinvert onto a serving plate. Serve with softened butter.