



## Corn cake

### *Ingredients*

- ½ cup of MASECA® corn masa flour
- 4 eggs
- 1 can of condensed milk
- 6.4 ounces of cream cheese
- 7 corn ears, kernels cut from the cob
- 1 teaspoon of baking powder
- 1 teaspoon of cinnamon, ground
- ½ cup of powdered sugar to decorate

### *Preparation*

1. Preheat oven at 360° F.
2. Mix in a bowl the following ingredients: eggs, condensed milk, cream cheese, and corn until you obtain a uniform mix.
3. Add MASECA® corn masa flour, baking powder and cinnamon. Mix until all ingredients have integrated.
4. Pour mixture in a previously floured 11-inch cake pan.
5. Bake for 1 hour or until a toothpick comes out clean.
6. Let it cool and unmold the cake.
7. Decorate when cold with some powdered sugar. Serve with ice cream, dulce de leche, condensed milk, jelly, or fresh seasonal fruit.