



Red Berries Atole

Ingredients

- 1 cup of MASECA® corn masa flour previously dissolved in 2 cups of cold water
- 3 cups of water
- 1 cinnamon stick, about 2 in.
- 1 cup of strawberries
- ½ cup of raspberries
- ¼ cup of water to blend with the fruit
- 2 cans of evaporated milk
- 1/3 cup of sugar

Preparation

1. Boil three cups of water in a large pot with the cinnamon stick.
2. Add the dissolved MASECA® corn masa flour and boil for 4 minutes over medium heat.
3. Blend strawberries and raspberries with water and sugar. Strain the blended mix.
4. Add the mix to the pot with the sugar and boil for 5 minutes stirring constantly.
5. Slowly pour the evaporated milk in a thin stream.
6. Boil the mix for 3 more minutes, stirring constantly.