



## Corn tamales - Guatemala Style

### *Ingredients*

- 4 cups of MASECA® Tamal corn masa flour
- 9 cups of frozen corn kernels
- 4 cups of water
- 1 cup of sugar
- 1 cup of melted butter
- ½ cup of lard
- 1 tablespoon of baking powder
- 1 tablespoon of salt
- 30 corn husks, soaked in hot water

### *Preparation*

1. In a blender, purée corn kernels with water.
2. Add MASECA® Tamal corn masa flour, sugar, baking powder, salt, lard and melted butter. Blend until all ingredients are thoroughly mixed.
3. Place the batter in a bowl and let it rest in the refrigerator for 30 minutes for better consistency and to facilitate making the tamales.
4. Place some of the batter on two previously soaked tamale leaves and wrap. Place the tamales in a steam cooker and cover with the remaining leaves.
5. Steam for 60 minutes. The steam cooker needs to be tightly closed so that the liquid does not evaporate.