



Salvadoran Sweet Bread

Ingredients

- 1 cup of MASECA® corn masa flour
- ½ cup of softened butter
- ½ cup of grated Parmesan cheese
- ½ cup of sour cream
- 3 eggs
- 1 cup of sugar
- 1 teaspoon of baking powder
- 1 teaspoon of ground allspice

Preparation

1. Preheat the oven to 350°F.
2. In a large bowl, beat the butter and sugar until you get a smooth and fluffy mixture.
3. Add the eggs one by one, beating well after adding each one of the eggs.
4. Incorporate MASECA® corn masa flour, baking powder, and allspice, mixing everything until all the ingredients are well combined.
5. Add cheese and sour cream, mix until you get a homogeneous dough.
6. Pour the dough into a previously greased baking mold.
7. Bake for 40 minutes or until a toothpick inserted in the center comes out clean.
8. Let it cool completely before unmolding and serving.

12 servings