

## **RECIPE: Pan De Elote (Sweet Corn Bread)**

**CHEF:** Luis Amado      **CEPC**

### **INGREDIENTS**

8 each      Fresh Ears of Corn (medium size)

4 each Medium Fresh Eggs

5 oz      Unsalted Butter (melted)

½ tsp      Baking Powder

14 oz      Sweetened Condensed Milk

1 tsp      Ground Cinnamon

### **PREPARATION**

- 1- Remove all whole kernels from each corn using a French knife
- 2- Combine with remaining ingredients and process until smooth
- 3- Bake in 4 oz muffin silicon molds or similar pans of your choice, Butter and flour if not using silicon pans and only fill each mold up to the half.
- 4- Bake at 350 F for 25 or 30 minutes to a light dark color.
- 5- Allow to rest in the molds for a few minutes before unmolding.

If warm, serve with ice cream or chilled with a cup of hot chocolate.

Enjoy