



Tomalito Sweet Corn Pudding or Cake

Oscar · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This is that sweet corn puddingtype stuff they serve in Mexican restaurants like Chevys Yum Serve using an ice cream scoop to get a nice round look Be sure to share even though that will be REALLY hard to do

Ingredients

- - ½ cup butter
- softened - ? cup masa harina - ¼ cup water - 2 cups frozen corn
- thawed
- divided - ¼ cup cornmeal - ? cup white sugar - 2 tablespoons heavy whipping cream - ½ teaspoon baking powder - ¼ teaspoon salt

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Beat butter in a medium bowl with an electric mixer until creamy. Beat masa harina and water into creamed butter until smooth. Place 1 cup corn in a blender; blend until smooth. Stir blended corn
2. remaining 1 cup corn
3. and cornmeal into masa harina mixture. Mix sugar
4. cream
5. baking powder
6. and salt together in a separate bowl. Pour sugar mixture into corn mixture; stir to combine. Spoon corn batter into an ungreased 8-inch square baking dish. Smooth the top of the batter with a spatula. Cover dish with aluminum foil. Fill a 9x13-inch casserole dish 1/3 full of hot water. Place the covered 8-inch square dish into the water. Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean
7. 50 to 60 minutes. Remove 8x8-inch dish from water bath and let cool for 10 minutes.