

Pan de Elote Facil Easy Corn Bread

Oscar · 29/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

16

Description

An easy Mexican cake made with fresh sweet corn kernels and storebought pancake mix Its sweetMexicans enjoy it as a dessert with warm honey on top

Ingredients

- - 2 cups fresh sweet corn kernels - 1 cup milk - 1 cup butter
- melted and cooled - 1 cup white sugar - 4 eggs - 2 cups pancake mix
- sifted

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking dish. Combine corn
2. milk
3. butter
4. sugar
5. and eggs in a blender; blend until smooth. Pour mixture into a bowl; stir in pancake mix until batter is well blended. Pour batter into the prepared baking dish. Bake in the preheated oven until a toothpick inserted in the center comes out clean
6. about 45 minutes.