

## Sweet Corn Cake

Adapted from [Allrecipes.com](http://Allrecipes.com)

### Ingredients

- 1/4 cup of butter, softened
- 1/3 cup masa harina
- 1/4 cup water
- 1 can creamed corn
- 1/4 cup cornmeal
- 1/3 cup white sugar
- 1/4 teaspoon salt
- 1/2 teaspoon baking powder



### Directions

1. Using a mixer, beat butter until it is creamy. Add the masa harina and water. Beat until well mixed.
2. Add creamed corn. Stir into the butter mixture.
3. Add cornmeal, sugar, salt, and baking powder. Mix after adding each ingredient.
4. Pour batter into 8 x 8 baking pan. Smooth batter and cover with aluminum foil.
5. Place ungreased 8 x 8 inch baking pan into a 9 x 13 baking dish that is filled a third of the way with water.
6. Bake in a preheated oven for 60 minutes.
7. Optional: For a crispier crust (similar to Don Pablos), remove the pan from the oven. Remove the foil. Place the 8 x 8 baking dish under the broiler until browned.
8. Allow to cool for 10 minutes. Use an ice cream scoop for easy removal from pan.