

Mexican Corn Bread

Ingredients:

- Cooking spray
- 7 tablespoons butter, room temperature
- 1 (14-ounce) can condensed milk
- 3 1/2 cups corn kernels
- 4 eggs
- 1 teaspoon baking powder



Directions

1. Preheat oven to 350°F. Spray a standard-size loaf pan with cooking spray.
2. Beat butter in a medium bowl with a hand mixer until fluffy.
3. Place condensed milk, corn, and eggs in a blender. Blend until mostly smooth. Transfer to the butter, stirring to combine. Stir in baking powder.
4. Transfer into the prepared loaf pan.
5. Bake for 50–60 minutes until golden.

Makes 8–10 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.