



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Jalapeño Corn Cake

Ingredients

- 1 cup masa harina
- 1 cup corn meal
- 1 tsp baking powder
- 1 tsp salt
- $\frac{3}{4}$ cup brown sugar
- 1 cup butter, melted and cooled
- 2 jalapeños, minced
- 1-15oz creamed corn
- 2 eggs

Directions

Preheat your oven to 350F. Grease a 9x13 pan. Set aside.

In a large mixing bowl, whisk together the masa harina, corn meal, baking powder, salt, and sugar. Add in the melted butter, minced jalapeños, creamed corn, and eggs; whisking until just combined. Pour the batter into the prepared pan and bake for 20 minutes.

Cake will be soft to the touch. Use a scoop to portion out the corn cake.