



Sweet corn cake with peaches

Category: Desserts, Egg and Dairy, Vegetables, Fruits

...



Preparation
time
40 min.



Difficulty
Medium



Portions
4 personas



Ingredients

- 2 Eggs
- 80 mls Milk
- 3 tbsps Vegetable oil
- 2 tbsps Liquid vanilla
- 1 can Elote Dorado La Costeña®
- 200 g Harina para Hot Cakes Pronto®
- 2 cups Sugar
- 2 tb Cinnamon powder
- 1 cup Duraznos en Almíbar Rebanadas La Costeña®
- 4 tbsps Whipped cream



Preparation time

1. Blend egg, milk, vegetable oil, one tablespoon vanilla and Elote Dorado corn until mixture is uniform.
2. Mix Harina para Hot Cakes pancake flour with sugar and cinnamon powder. Pour blend over flour, mix and add Duraznos en Almíbar peaches.
3. Pour on greased baking pan. Bake for 35 minutes at 180°C
4. Mix whipped cream with remaining vanilla. Let cool.
5. Cut slices. Decorate with whipped cream and cinnamon powder.