



Mexican Sweet Corn Cake

February 22, 2024

From Christopher Kimball's Milk Street, "called panqué de elote, pan de elote or pastel de elote. Its texture lands somewhere between cake and cornbread while hinting at custard." Recipe adapted from [Milk Street](#)

Makes 8-10 Servings

Ingredients:

- 3 medium ears fresh corn, preferably yellow, husked or 1 ½ cups frozen or canned corn
- 36 grams (¼ cup) fine yellow cornmeal (or almond flour)
- 1 14-ounce can sweetened condensed milk
- 60 grams (¼ cup) plain whole-milk yogurt
- 179 grams (1¼ cups plus 2 tablespoons) all-purpose flour
- 2 tablespoons cornstarch
- 2 teaspoons baking powder
- ¼ teaspoon table salt
- ¼ teaspoon ground cinnamon
- 2 large eggs, plus 2 large egg yolks
- ½ cup grapeseed or other neutral oil
- Powdered sugar, to serve, optional

Method:

1. Heat the oven to 350°F with a rack in the middle position.
2. Coat a 9-inch round cake pan—or Bundt pan—with cooking spray.
3. Using a chef's knife, cut the kernels from the ears of corn. Measure 250 grams (1½ cups) kernels and add to a blender; if you have extra corn, reserve it for another use. *Alternatively, you can use 1 ½ cups frozen corn or a 14 ounce can of corn—I used creamed corn.*
4. To the blender, add the cornmeal—or almond flour—, condensed milk and yogurt, then puree until smooth, 15 to 20 seconds, scraping down the blender as needed. Let stand for 10 minutes.
5. Meanwhile, in a small bowl, whisk together the flour, cornstarch, baking powder, cinnamon and salt.
6. To the blender, add the whole eggs and yolks, and the oil; blend on low until smooth, 5 to 10 seconds.
7. Pour the puree into a large bowl. Add the flour mixture and whisk just until evenly moistened and no lumps of flour remain.



8. Transfer to the prepared cake pan and bake until golden and a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. In a deeper Bundt pan, it will take about 60 minutes to bake.
9. Cool in the pan on a wire rack for 10 minutes. Run a paring knife around the pan to loosen the cake, then invert directly onto the rack and lift off the pan. Re-invert the cake onto a serving platter and cool completely, about 1 hour.
10. Serve dusted with powdered sugar if desired.