



Venezuelan corn pancakes

GLUTEN FREE

Ingredients:

- 3 tablespoons of **Juana®** corn meal
- 2 tablespoons of **MASECA®** corn masa flour
- 1 egg
- 1 can of whole kernel yellow corn
- $\frac{1}{2}$ cup of milk
- 1 tablespoon of sugar
- 1 tablespoon of butter
- 1 teaspoon of salt
- 1 teaspoon of baking powder
- Manchego or gouda cheese in round slices (for filling)
- Butter to grease the pan

Preparation:

1. Open the can of corn and drain thoroughly, ensuring all liquid is removed to prevent excess moisture in the dough.
2. Place all the ingredients in a blender and mix until obtaining a rustic batter with medium consistency, where you can still see corn pieces.
3. Pour into a bowl and cover with plastic. Let it rest in the refrigerator for 1 hour.
4. Heat a non-stick skillet over medium heat and grease it lightly with butter. Pour a generous amount of batter into the center and spread it with a spoon until it reaches approximately $\frac{1}{2}$ inch thickness.
5. Cook for several minutes on both sides until golden brown.
6. Remove from the pan and spread butter. Fill with cheese and fold to form the corn cakes.

Makes: 8 servings