Olathe Sweet Corn Cakes

Chef Aran Essig, University of Northern Colorado

Servings: 24 2oz cakes

1 cup	Butter
2/3 cup	Masa Harina
½ cup	Water
3 cup	Olathe Corn Kernels
½ cup	Cornmeal
2/3 cup	Sugar
½ TSP	Salt

1. In a mixer with a whisk attachment, beat together the butter and sugar till fluffy.
2. Whisk together the eggs and milk. Slowly add this to the butter mixture while whisking vigorously.
3. Sift together the remaining dry ingredients.
4. Fold in the dry ingredients to the wet till fully incorporated.
5. Stir in the corn Kernels
6. Heat griddle to medium high heat and season with oil. Add the corn mixture by spoonfuls to the griddle and brown on each side.