



Pan de elote with Nutella®

Cakes / Mini Cakes | Vegetarian | Lunch | Mid-afternoon | All year round

👩🍳👩🍳👩🍳 | 45 minutes ⌚ | 🍳🍳🍳

For 15 portions

375gr of drained sweet corn
5 eggs
150gr of unsalted butter
90gr of semi-skimmed milk
300gr of sweetened condensed milk
159gr of flour
1.5 tsp of baking powder
1 pinch of salt
225gr of Nutella®

PREPARATION

Preheat the oven to 210°C.

Blend the milk, eggs and sweet corn until smooth.

Pour into a mixing bowl.

Melt the butter then add it to the mixing bowl and mix.

Add the sifted flour, baking powder and a pinch of salt.

Mix again.

Pour into a buttered and floured rectangular mould to a thickness of 4 cm and bake for about 25 minutes.

The surface should be golden brown. Leave to cool before unmoulding then cut into 7 cm squares.

Add the Nutella® topping and the fresh fruit of your choice on top.