

Sweet Corncakes

Swick

Makes 3 servings | Active Time: 20 minutes | Total Time: 25 minutes

Chef's Notes

Depending on the corn you use, you may not need the granulated sugar.

Step 1: Making the Corncakes

- 4 cups fresh sweet corn kernels (or two 16-ounce cans, drained)
 - 3 tablespoons water
 - 1 teaspoon salt
 - 2 tablespoons granulated sugar
 - Vegetable oil for frying
 - Honey, fruit, cinnamon, or cashew cream for optional topping
- Blend corn, water, salt, and sugar in a blender until mostly smooth.
- Heat a pan over medium-high heat and coat with a thin layer of oil.
- Cook the batter like pancakes, spooning approximately 1/4 cup onto the pan and spreading into circles.
- Reduce heat to low, let the corncakes brown, and then flip over and cook until golden and browned.
- Continue cooking in batches, covering the finished corncakes on a plate to keep them warm.
- Serve with honey and fruit. These are also delicious topped with cinnamon or cashew cream.