

Mexican Corn Cakes

Servings: (90-100 scoops) 1 9x5 loaf pan makes 9-10 servings

Ingredients

- **2** 15 oz cans Sweet Cream Corn
- **2** boxes Jiffy Cornbread Mix (or Gluten Free mix)
- **2** sticks of butter melted

Instructions

1. Preheat the oven to 425 degrees F. Prepare a 9x5 loaf pan by spraying with cooking spray. Set aside.
2. Empty the contents of the can of Sweet Cream Corn, Cornbread Mix and the **melted** stick of butter into a medium bowl. Mix to incorporate the ingredients.
3. Pour the mixture into prepared loaf pan, and place in the preheated oven for 25 minutes or until the top is golden brown.
4. Use a cookie scoop to serve the corn cake.