



Fresh Corn Cakes

Makes 12 cakes

This is a great side dish with BBQ meats or served with avocado slices, salsa and some creme fraiche.

Ingredients

- 3 tablespoons butter, melted
- ¾ cup plus 2 tablespoons buttermilk, well-shaken
- 2 large eggs
- 1 squeeze of honey
- ¾ cup corn flour
- ¾ cup cornmeal
- ½ teaspoon salt
- ½ teaspoon baking soda
- 1 teaspoon baking powder
- ¼ cup chives, finely chopped
- 2 cups fresh corn – approximately two ears (cut off the cob) or frozen corn
- optional...*
- 1-2 tablespoons jalapeno (minced)
- ¼ cup cilantro, finely chopped
- ½ cup grated cheese
- 3 tablespoons canola oil (for the pan)
- Butter to serve on top of hot cakes

Steps

- *If you don't have corn flour (which is not the same as Masa Harina) at home you can easily make some from cornmeal with your blender or food processor. Simply put ¾ cup cornmeal in a dry blender and blend/puree on high for about 3 minutes. This will further "grind" the meal into a finer flour. The texture of this should feel much finer than the cornmeal.*
- 1. Carefully cut kernels off the cobs. I use a sheet pan to cut cobs – in this way when the kernels fall they don't get all over the kitchen.
- 2. In a large measuring cup measure the buttermilk. Add the melted butter, eggs and honey. Whisk well.
- 3. In a large bowl add corn flour, cornmeal, baking soda, baking powder and salt.
- 4. Pour the buttermilk mixture into the flour mixture and stir well. Add the corn, chives (and if using, jalapeno, cilantro, and cheese). Stir until just combined – do not overmix. Let batter rest for 15 minutes.
- 5. Preheat oven to 300°F. Add a couple tablespoons of canola oil to a large skillet and begin to heat over medium-high heat. Using an ice cream scoop portion out batter and place on hot skillet. Using a spatula, flatten out the mounds and cook until the bottoms are golden brown. Carefully flip the cake over and cook the other side until golden brown. Remove to an oven-safe dish and place in warmed oven to keep cakes warm while you cook remaining batter. Serve warm with butter on top, if desired.