

# CORN PASTEL

A rich cake that can either be served a savory bread side or a moist sweet ending.

1/2 cup margarine or butter, plus 2 tablespoons  
1 tablespoon vegetable oil  
1/2 cup granulated sugar  
1 cup Corn Flakes cereal, chopped to 1/2 cup  
1/2 cup frozen corn kernels, thawed & drained  
4 large eggs  
1 tablespoon all purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
Powdered sugar for dusting, optional

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Preheat oven to 350°F. In medium mixing bowl, combine 1/2 cup margarine and sugar and beat until creamy, add cereal. Put corn kernels in food processor or blender and process briefly, leaving some texture; add to creamed mixture. Beat in eggs one at a time, beating well after each addition. Add flour, baking powder and salt and beat until well mixed.

Put remaining two tablespoons of margarine and 1 tablespoon oil in bottom of 9-inch ovenproof frying pan or pie pan, and heat in oven until margarine is melted. Add corn mixture and bake about 22 to 30 minutes until set and a toothpick inserted in middle comes out clean. There should be no liquid visible when the pan is shaken or tilted. Remove from oven and sprinkle with confectioner's sugar, if desired. Cut into small pie wedges and serve warm.

Makes 12 servings.

Nutrition information per serving: 151calories, 12g carbohydrate, 3g protein,  
10g fat, 82mg cholesterol, 23mg sodium, 0g dietary fiber



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