

SWEET CAKE

TAMAL DE MAICENA

Ingredients

- 4 Cups of Milk
- 1 Stick of Butter
- 2 1/2 Cups of Sugar
- 2 tsp. Vanilla
- 2 Cups of Cornstarch
- 2 Eggs Beaten



Procedure

- Preheat oven at 350 F.
- In a non-stick medium pot, add the milk, butter, sugar, and vanilla; bring to a boil, and reduce heat to low.
- In a large bowl, add the eggs and the cornstarch and mix well. Slowly add 1 cup of the milk mixture, mixing constantly to temper the eggs. Keep adding more milk until the mixture is soft and has no lumps.
- Add the mixture to the pot SLOWLY and mix constantly using a wooden spoon.
- Keep cooking and mixing for a few more minutes until the mixture gets thick, you will know when it is ready when passing a spoon at the bottom of the pot creates a line that separates the mixture.
- Remove from heat and pour into a 11 x 8 inch Pyrex
- Cover with foil and cook for approximately 50 min. Remove, the foil after 30 min of cooking to allow the top to get a light brown color.
- Let it cool completely before serving.

