**Chefs Tips:**

* To add a bit of heat, consider adding ¼ cup of diced green chilies or finely diced chipotle pepper to the batter.
* Cheese lovers will like this idea! Add 1 cup of shredded pepper jack cheese to the batter. During the last 5 minutes of bake time, sprinkle on ½ cup of cheese to the top to melt.
* Feel free to sprinkle on ½ cup of cooked bacon bits to the top to add a smokey touch if you are a bacon lover.
* Corn cake is delicious served warm with melted challenge butter, but it is also a great side dish with a pot of hot homemade chili or your favorite barbecue!

**Buttery Sweet Corn Cake**

**Directions**

* 1 ⅓ cups all-purpose flour
* 1 cup yellow cornmeal
* ½ cup sugar
* 2 tablespoons baking powder
* 1 teaspoon salt
* ½ cup (1 stick) Challenge Unsalted Butter, melted
* 3 eggs, lightly beaten
* ¾ cup sour cream
* 1 (14.7 ounces) can creamed corn
* 1 (15.25 ounce) can sweet whole kernel corn, drained

**Directions**

1. Preheat oven to 375 degrees.
2. Combine flour, cornmeal, sugar, baking powder, and salt in a large mixing bowl.
3. Stir in melted butter, eggs, sour cream, creamed corn, and whole kernel corn.
4. Pour into a greased 2-quart casserole dish.
5. Bake for 30-35 minutes, or until a toothpick inserted comes out clean.