Loaded Corn Fritters
Makes about 6-8 Servings

**Batter For Fritters:**
4 oz. Flour, All Purpose
7 oz. Cornmeal (can also use masa)
2.25 t. Sugar
.5 t. Baking Soda
1.5 t. Baking Powder
1.5 t. Salt
1 t. Black Pepper, Coarse Ground
.75 c. Buttermilk
2 Eggs
6 oz. Corn, Fresh Roasted

1. Sift together dry ingredients
2. Add eggs, milk and corn and mix until smooth.
3. Deep fry in 350° oil for 3-4 minutes until done in center.
4. Serve with favorite dipping sauce

**Optional Stir-Ins for Fritters:**
Onion or Celery, Small Dice
Bell Peppers or Chile Peppers, Choose Based on Preference
Cooked Meats or Sausages
Cooked Potatoes or Rice
Fresh Herbs Like Oregano or Cilantro

**Aji Aioli**
2 c. Mayonnaise
2 t. Aji Chili Paste (or other spicy sauce)
1 t. Garlic Powder (granulated is best)
1 t. Cumin
1 T. Lime Juice
2 T. Olive Oil
Mocha Tres Leche Cake

Cake Mix
1.75 c. Flour, All Purpose
.5 c. Cocoa, Unsweetened
3 T. Coffee, Instant Crystals
3 t. Baking Powder
.5 t. Salt
10 Egg Yolks, Chilled
1.5 c. Sugar, Granulated
1 T. Vanilla Extract
.66 c. Milk, Evaporated
4 oz. Butter, Unsalted, Melted
10 Egg Whites, Room Temperature
.5 c. Sugar Granulated

1. Combine flour, cocoa, coffee, baking powder and salt. Reserve
2. In electric mixer or using a handheld mixer, combine egg yolks, 1.5 cups. Sugar and vanilla. Mix until thick and pale yellow. Add evaporated milk and butter, mix and reserve.
3. In a clean mixing bowl, follow the same steps with the whites, but wait to add the sugar once soft peaks begin to form. Add sugar slowly so it dissolves during the mixing process.
4. Slowly fold flour mix into egg yolk mix until ALMOST combined.
5. Add egg white mix in in three separate batches, folding gently to maintain the fluffiness.
6. Pour mix into pre-treated cake pan and bake at 350° F for 35-40 minutes.
7. Cool to room temperature.

Syrup Mix
3 c. Milk, Evaporated
2 c. Milk, Sweetened Condensed
.5 c. Whipping Cream
2 T. Sour Cream
.25 c. Coffee, Instant Crystals

1. Combine all ingredients
2. Using a toothpick or skewer, poke holes all over the top of the cake
3. Pour syrup over cake, wrap with parchment or plastic and reserve chilled. Overnight is best, but at least 4 hours.

Topping
2 c. Whipping Cream, Very Cold
1 T. Cocoa, Unsweetened
3 T. Sugar, Granulated
1 T. Coffee, Instant Crystals

1. Combine all ingredients and whisk until firm peaks form.
2. Spread onto top of cake, garnish as desired with cocoa or shaved chocolate and serve.