

## **Crispy Corn Cakes**

From [blackberrybabe.com](http://blackberrybabe.com)

### **Ingredients**

2 eggs  
1 tsp baking powder  
1 tsp sugar  
1 tsp salt  
½ tsp pepper  
½ cup all-purpose flour  
½ cup cheddar cheese, shredded  
15 ounces corn (one can, drained)  
¼ cup bacon, cooked, crumbled (optional)  
1 jalapeno, seeded, diced (optional)  
3 tbsp olive oil

### **Instructions**

1. In a large mixing bowl, mix eggs, salt, pepper, sugar and baking powder. Once combined, add flour and whisk into wet mixture until incorporated.
2. Add corn, shredded cheese, bacon and jalapeno.
3. In a large skillet, heat olive oil on medium-high heat.
4. Once the oil starts to sizzle, add scoops of the corn mixture using ice cream scoop or large spoon.
5. Once in the pan, flatten the dollops out slightly, pressing very gently, careful not to break them apart.
6. Cook for 2-3 minutes until the first side has browned, then flip and cook on the other side until browned.
7. Once browned, remove the cakes on a paper towel lined plate to drain before serving.
8. Garnish with ranch, sour cream, chives.