



Maja Blanca

by Greggory Soriano

Preparation Time: 10 minutes

Cooking Time: 45 minutes

Total Preparation and Cooking Time: 55 minutes

Yield: Serves 12-15

Ingredients:

- 1- 13.5 ounce can coconut cream
- 1- 13.5 ounce can coconut cream
- 1- 12.5 oz can of [Island Pacific evaporated milk](#)
- 1- 13.75 oz. can of [Island Pacific condensed creamer](#)
- 1- 15 ounces can sweet corn, drained
- 1/2 heaping cup cornstarch
- 1/2 cup water
- 1/4 tsp. Pink Himalayan Sea salt
- 1 Tbsp. best quality vanilla extract, vanilla bean paste, or 1 vanilla bean, scraped

Other Things You'll Need:

[9x9" baking pan](#)

Directions:

The Latik Topping:

In a non-stick pan or well-seasoned cast iron pan over medium heat, add coconut cream and bring to a boil. Continue to cook, stirring occasionally, until liquid starts to thicken.

Place heat on low and continue to simmer. As the oil starts to separate and solids begin to form, regularly stir and scrape sides and bottom of the pan to prevent from burning. Continue to cook and stir until curds turn golden brown. In a strainer or sieve, drain Latik from the coconut oil. Set aside to cool down. Use the oil from the strained Latik to grease the baking pan/dish.

The Pudding:

Brush bottom and sides of a 9x9" baking dish with coconut oil. Set aside.

In a medium pot, combine coconut milk, evaporated milk, salt, and condensed milk

Over medium heat, bring to a boil. Add corn and continue to cook for about 2 to 3 minutes

In a small bowl, combine water and cornstarch and stir well until cornstarch is dissolved. Add cornstarch mixture into milk mixture, whisking vigorously to avoid lumps. Cook and continue to mix until it turns into to a thick paste. Once it starts to bubble constantly mix for 2-3 minutes to cook out the starches.

Transfer mixture into the greased pan (with latik oil). Smooth top with a lightly oiled offset spatula. Allow to cool to room temperature. Refrigerate for 2 hours until set.

When cool and firm, flip onto a platter (or keep in baking pan for serving) and brush top with melted coconut oil. Cut into squares with a coconut-oil greased knife, sprinkle latik on top of each square. serve and enjoy!

I hope you enjoy making this recipe! Be sure to tag me on social media, if you ever make it!

TikTok: [@greggy.soriano](https://www.tiktok.com/@greggy.soriano)

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Remember to Be Kind and Bake (or cook) for Someone!

Greggy