Pan de Elote (aka Mexican Spoon Bread or Corn Pudding)

- 1 1lb can cream corn
- 1 4 oz can chopped Anaheim chilis
- 1 cup flour/ gf version 1/2 cup Bob's Red Mill Biscuit and Baking Mix & 1/2 cup white rice flour
- 1 tsp. baking powder gf version, eliminate baking powder
- 1/4 tsp. salt
- 2 eggs beaten
- 4 Tblspns melted butter or margerine
- ½ cup cultured buttermilk
- 4 0z. sliced jack cheese

Mix all ingredients. Pour ½ into a well-greased casserole dish; place slices of jack across the batter. Then pour remaining batter on top.

Bake at 375 degrees on convection bake for at 45 minutes.

Note: you can use 1 cup of Bisquick and eliminate addition of baking powder and salt.