



Sweet Corn Puree

What you'll need:

- 1 can of Thick-It[®] Sweet Corn Puree
- 2 Tbsp. plus 1 tsp. of Thick-It[®] Original Thickener
- 1 tray of corn molds

Yields: 7 cobs (¼ cup of product/ mold)



Directions:

- Open 1 can of Thick-It[®] Sweet Corn Puree and pour contents into a large bowl.
- Using a measuring spoon, portion out 2 Tbsp. plus 1 tsp. of Thick-It[®] Original Powder Thickener and pour into the bowl containing the Thick-It[®] Sweet Corn Puree.
- Stir the Thick-It[®] Powder into the Thick-It[®] Sweet Corn Puree with a spoon until you no longer see the powder.
- Using a measuring cup, portion out ¼ cup of the mixture, spoon contents into the mold and spread evenly.
- Repeat until all of the mixture is placed into the molds.
- Cover with plastic wrap and freeze overnight.
- Remove mold from freezer and pop out molded food.
- Microwave for 2 minutes and check for doneness.
- Enjoy!

For additional information, please visit www.thickit.com or call customer service at Precision Foods, Inc. at 1-800-442-5242.