

Corn Pudding-Sweet

Servings: 8

Source: Daniel Pullen

Ingredients

- 4 cups Frozen Corn Kernels (about 19 oz), thawed
- 4 Large Eggs
- 1 cup Whipping Cream
- ½ cup Whole Milk
- 6 tablespoons Sugar (I Use 5)
- ¼ cup Butter, Room Temperature
- 2 All Purpose Flour
- 2 teaspoons Baking Powder
- 1 teaspoon Salt

Method

Preheat oven to 350°F. Butter 8x8x2 inch glass baking dish.

Blend all ingredients in food processor or blender until almost smooth. Pour batter into prepared dish.

Bake pudding on center rack until brown and center is just set, about 45 minutes. Let cool 10 minutes.

Serves 8 as side dish.