

Sweet Corn Pudding

Servings: 8

Source: Daniel via Bon Appetit, Dec. 1999 via epicurious.com (May, 01)

Ingredients

- 4 cups Frozen Corn Kernels (19 Oz), Thawed
- 4 large Eggs
- 1 cup Whipping Cream
- ½ cup Whole Milk
- 6 tablespoons Sugar (Daniel Uses 5)
- ¼ cup Butter, Room Temperature
- 2 All Purpose Flour
- 2 teaspoons Baking Powder
- 1 teaspoon Salt

Method

Preheat oven to 350°F. Butter 8 x 8 x 2-inch glass baking dish.

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

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

Serves 8 as a side dish.