



Corn Pudding

Ingredients

- 5 large eggs
- $\frac{1}{3}$ cup butter, melted and slightly cooled
- $\frac{1}{4}$ cup white sugar
- $\frac{1}{2}$ cup milk
- $\frac{1}{4}$ cup cornstarch
- 1 (15.25 oz) can whole kernel corn, drained
- 2 (14.75 oz) cans cream-style corn

Instructions

1. Preheat your oven to 400°F (200°C). Grease a 2-quart casserole dish.
2. In a large bowl, lightly whisk the eggs.
3. Add the milk, melted butter, sugar, and cornstarch to the eggs, whisking until everything is fully combined.
4. Fold in the drained whole kernel corn and the cream-style corn, mixing gently to blend.
5. Pour the mixture into the prepared casserole dish.
6. Bake for about 1 hour, or until the top is golden brown and the pudding is set.