

# CORN PUDDING RECIPE

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Corn pudding is a traditional American dish made from corn kernels, eggs milk and other ingredients. It has a texture that's somewhere between a custard and a casserole, often sweet and savory at the same time. It's typically baked in the oven until it sets and forms a soft, creamy consistency.

## INGREDIENTS

- **4 cups of corn kernels (fresh, frozen, or canned)**
- **4 large eggs**
- **1/4 cup melted butter**
- **1 cup milk**
- **1/4 cup sugar (adjust to taste)**
- **1/4 cup cornmeal**
- **1 teaspoon baking powder**
- **1/2 teaspoon salt**
- **Optional: 1/4 cup chopped green onions or jalapeños for added flavor**

## INSTRUCTIONS

- 1/ Preheat your oven to 350°F (175°C). Grease a baking dish or casserole dish and set it aside.**
- 2/ If you're using fresh corn, remove the kernels from the cob. If using frozen corn, thaw it. Drain canned corn.**
- 3/ In a large mixing bowl, beat the eggs.**
- 4/ Add the melted butter, milk, and sugar to the beaten eggs, and whisk until well combined.**
- 5/ Stir in the corn kernels and optional chopped green onions or jalapeños.**
- 6/ In a separate bowl, mix together the cornmeal, baking powder, and salt.**
- 7/ Gradually add the dry ingredients to the wet mixture, stirring until fully incorporated.**
- 8/ Pour the mixture into the greased baking dish.**

9/ Bake in the preheated oven for about 45-55 minutes, or until the pudding is set and the top is lightly golden brown.

10/ Once done, remove it from the oven and let it cool for a few minutes before serving.

This corn pudding makes a delicious side dish for various meals and gatherings. Especially for Thanksgiving!