

Creamed Corn Pudding

Yield: 12 each 5 oz side serving (200 1/2 pan, greased)

Ingredients:

- 4 lbs Reser's® Sweet Corn in Butter (71117.56013)
- 1/3rd cup Sugar
- ¼ cup Cornstarch
- ½ tsp Kosher salt
- 7 eggs, beaten
- 1 cup Whole milk

Directions:

1. Heat oven to 400°F.
2. Spray 200 ½ pan with pan spray or grease with softened butter and set aside.
3. In a medium bowl, whisk together the sugar, cornstarch, and kosher salt.
4. In another medium bowl, whisk together the eggs and whole milk until smooth.
5. Whisk the dry ingredients into the egg/milk mixture until smooth.
6. Fold in the opened bag of Reser's Sweet Corn in Butter.
7. Fill the prepared 200 ½ pan.
8. Bake for 40-50 minutes uncovered, until golden brown, and a toothpick comes clean.
9. Serve warm.
10. The recipe can also be divided into prepared ramekins and baked for less time.

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