

Team Smith Favorite RECIPES

TITLE

*Grandma's Corn
Pudding*

PREP TIME

10 Minutes

TOTAL TIME

1 Hour

INGREDIENTS

5 large eggs Egg, whole, raw, fresh
1/3 cup Butter, with salt
1/4 cup Sugars, granulated
1/2 cup Milk, reduced fat, fluid, 2%
milkfat, with added vitamin A
4 tablespoons Cornstarch
1 (15.25 ounce) can Corn, sweet,
yellow, canned, whole kernel, drained
solids
2 (14.75 ounce) cans Corn, sweet,
yellow, canned, cream style, regular
pack



DIRECTIONS

Step 1: Preheat oven to 400 Degrees F (200 degrees C). Grease a 2 quart casserole dish.
Step 2: In a large bowl, lightly beat eggs. Add melted butter, sugar, and milk. Whisk in cornstarch. Stir in corn and creamed corn. Blend well. Pour mixture into prepared casserole dish.
Step 3: Bake for 1 hour.

Nutrition Facts
Per Serving:
277.1 calories; 7.7 g protein; 39.6 g carbohydrates; 137.8 mg cholesterol; 558.2 mg sodium.



RECIPE SUBMITTED BY:

Denise Fulton

Courtesy of: ALLRECIPES.COM



Happy Thanksgiving!


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