

Grandma's Corn Pudding

Ingredients

5 large eggs

■ cup butter, melted and slightly cooled

¼ cup white sugar

½ cup milk

¼ cup cornstarch

1 (15.25 ounce) can whole kernel corn, drained

2 (14.75 ounce) cans cream-style corn

Instructions

1) Preheat the oven to 400 degrees F (200 degrees C). Grease a 2-quart casserole dish.

2) Whisk eggs lightly in a large bowl. Add milk, melted butter, sugar, and cornstarch; whisk until well combined. Stir in drained corn and cream-style corn until fully blended. Pour mixture into the prepared casserole dish.

3) Bake in the preheated oven until golden brown, about 1 hour.

4) Debi Clark Bickmore