

# Grandma's Corn Pudding



This corn pudding is definitely comfort food.

By lisa cohen

**Prep:** 10 mins

**Cook:** 1 hr

**Total:** 1 hr 10 mins

**Servings:** 8

**Yield:** 8 servngs



## Ingredients

5 eggs

⅓ cup butter, melted

¼ cup white sugar

½ cup milk

4 tablespoons cornstarch

1 (14 ounce) can corn kernels,  
drained

2 (14.75 ounce) cans cream-style  
corn

## 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 calories; protein 7.7g; carbohydrates 39.6g; fat 12g; cholesterol 137.8mg; sodium 558.2mg.