

CORN PUDDING

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Follow our complete, step-by-step, photo illustrated instructions on how to make this Corn Pudding recipe using fresh corn. Canned or frozen corn can be used, but we like fresh the best. I think you will too. Printable recipe included.



CORN PUDDING

Southern Corn Pudding recipe.

You can find lots of versions of Corn Pudding recipes if you start looking for them. Some use fresh corn, others use canned corn, some use flour, others use Jiffy Mix type mixtures.

You'll also find different textures of Corn Puddings. Some are light and fluffy, some are dry and more like cornbread than anything else.

Corn Pudding shows up at lots of church dinners, pot lucks, and family get togethers, and is a favorite for Thanksgiving and other big holiday meals.

So, how would I classify my version of Corn Pudding? Light, fluffy, and moist would probably be best.

I'm also using fresh corn as opposed to canned or frozen, but either could be used if that's all you have available at the moment. I just think fresh anything is always better. Smile.

It's pretty simple to make. Once you get the corn shucked and cleaned, and cut the corn from the cob, the rest is super quick and easy. Just dump the other ingredients in the bowl, stir, then bake until done.

I also use the "low and slow" cooking method. Once I have my mixture complete and in the casserole dish, I place that dish inside a metal baking pan, add boiling water about half way up, then bake.

This process lets the corn pudding cook slower, without over cooking, and keeps the milk and eggs from curdling during the process. I think you'll like it.

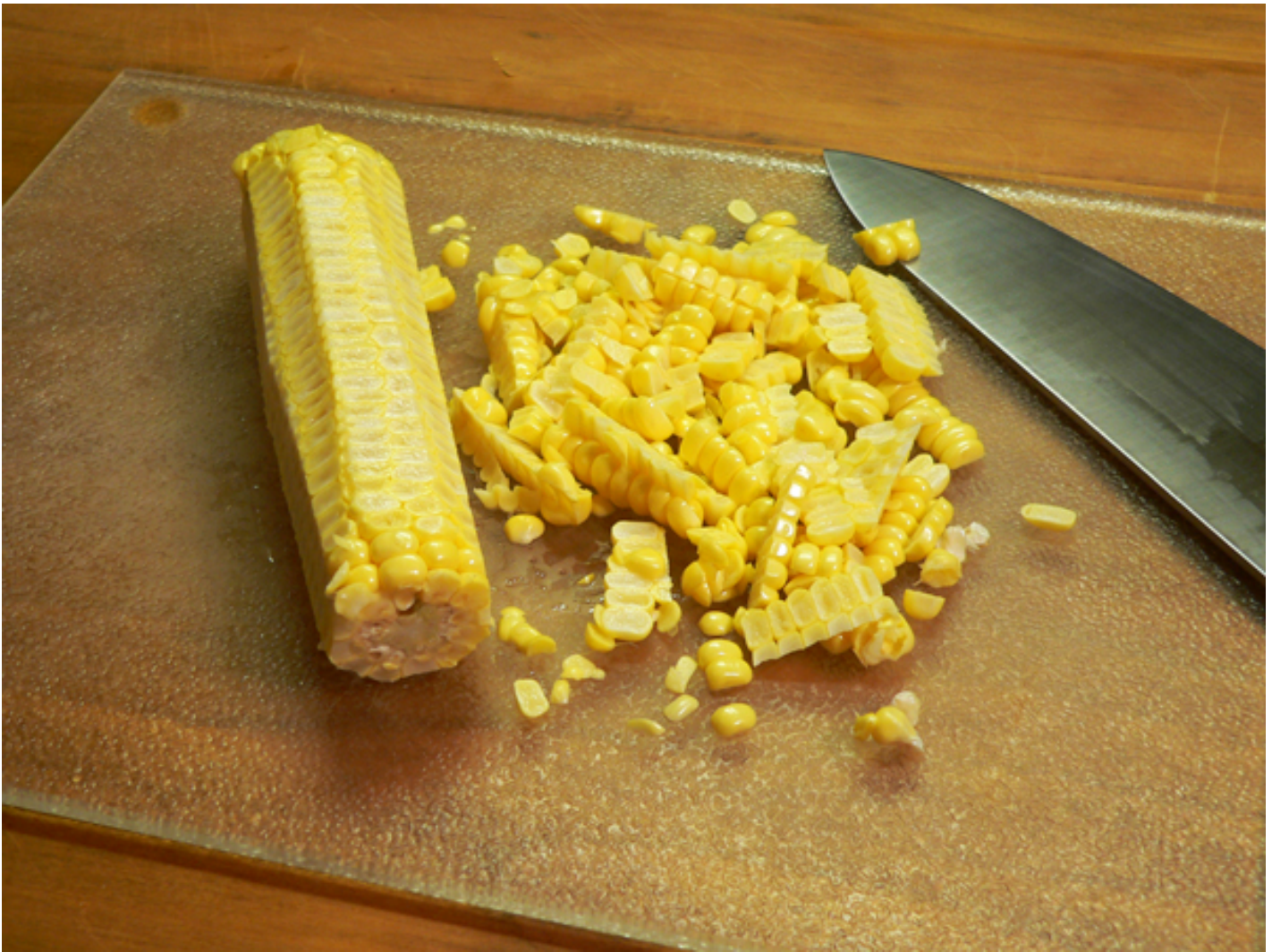
Ready to give it a try? Alright then, let's head for the kitchen, and... Let's Get Cooking.



Corn Pudding Recipe, you'll need these ingredients.



Shuck the corn, removing any silks.



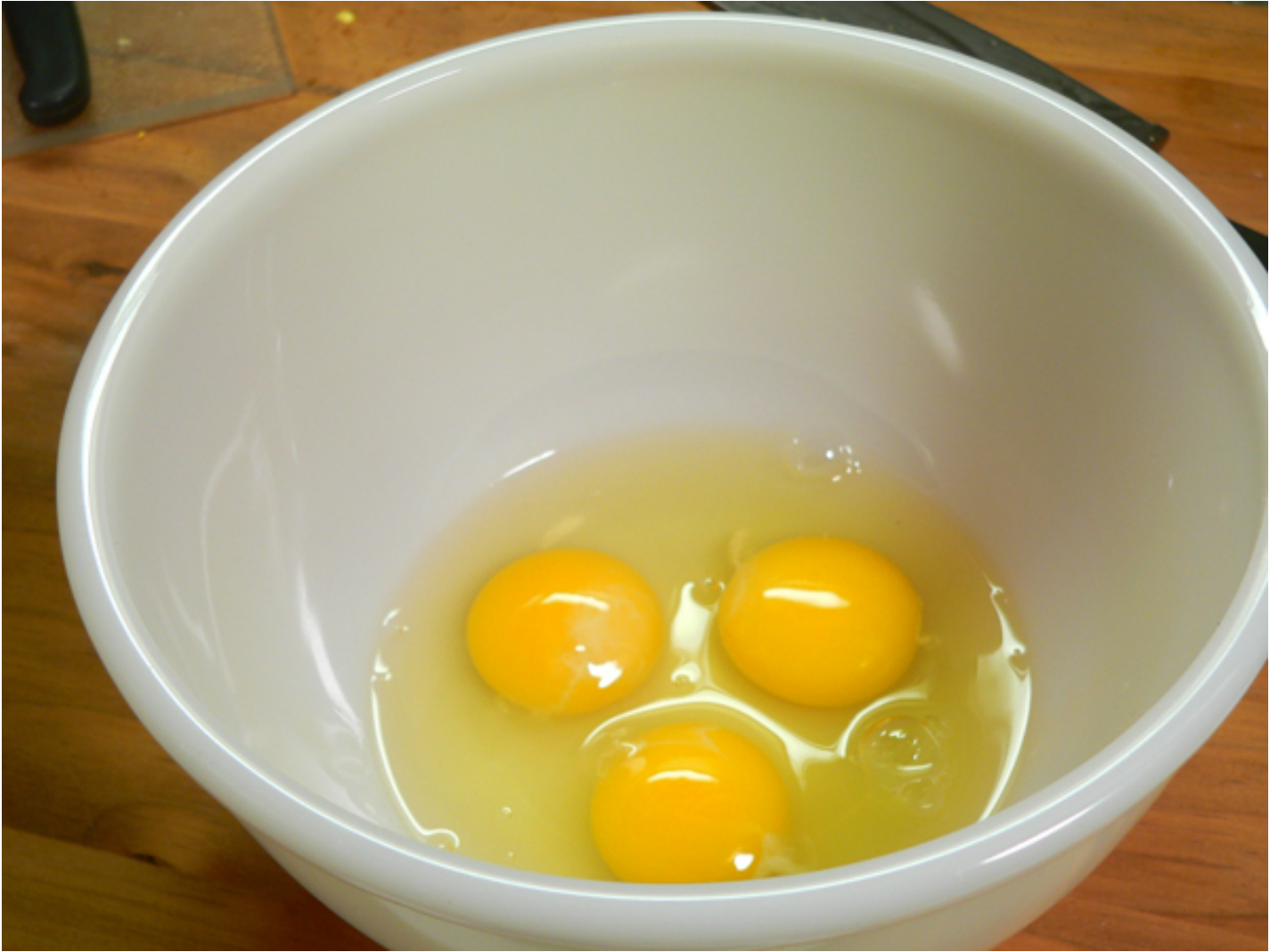
Cut the corn from the cob.

I lay the corn on a cutting board and use a sharp knife to cut the corn away, rotating the ear until I've removed the larger kernels from the cob. Place this in a large mixing bowl.



Next, I use the backside of a butter knife to scrape the cobs and remove the juice and remaining parts of the corn kernels from the cob. Do this in a plate so you can save all the good stuff. It does splatter a bit, so keep that in mind. Just go slow and easy and you will not make a big mess.

Add this to the other corn in the mixing bowl.



Grab another bowl and crack the three eggs into the bowl.



Use a whisk or mixer to beat the eggs until light and frothy.



Pour the eggs over the corn in the larger mixing bowl.



Add the milk.



Add the cooled down melted butter.

I placed the butter in the microwave and melted it about 10 seconds at a time to avoid a mess. Do this in advance so the butter is cooled before you add it to the mixture.

If the butter were hot, it might cook some of the eggs and you don't want that to happen.



Add the salt.



Add the sugar.



Add the flour. Sprinkle around the bowl over the mixture.



Add the white pepper.

Yes, you can use black pepper if you don't have the white. Not sure why they call it white pepper anyway, it's not actually white in color. Smile.



With all the ingredients now in the bowl, grab a large spoon and mix it all together well.



Butter the inside of a casserole dish.

I'm using my OXO glass baking dish. It's 8in. x 8.5in x 2.5 inches in size. Anything similar will work of course. A small dish is better for the amounts in this recipe.



Add the mixture to the casserole dish.



This dish is then placed inside a larger baking pan which will then be filled part way with boiling hot water.

I snapped the photo above before adding the water because the water was still heating up on the stove. I placed the dish in the oven, then added the hot water so it came about halfway up the side of the glass dish.

This will allow the mixture to cook slower so the eggs and milk in the corn pudding don't curdle.

It might take a little longer to cook, but your patience will be rewarded. Smile.



**BAKE AT 250°
45 - 60 MINUTES**

OR UNTIL DONE AND SLIGHTLY BROWNE

Bake at 250F degrees for about 45 to 60 minutes, or until the mixture is firm and slightly browned on top.

I must admit, that even after an hour, the pudding had not started to brown. I switched the oven to BROIL and watched it carefully. In just a minute or two, the top had started to brown and that's when I removed it from the oven.

Set the cooked dish on a wire rack and let it cool for a few minutes before serving.



Serve the corn pudding while it's warm.



Enjoy!