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Corn Pudding

- 1/4 Cup sugar
- 3 Tbsp all-purpose flour
- 2 Tsp baking powder
- 1 1/2 Tsp salt
- 6 Large eggs
- 2 Cups whipping cream
- 1/2 Cup butter or 1/2 cup margarine, melted
- 6 Cups fresh corn kernels (about 12 ears) or 6 cups frozen whole kernel corn or 6 cups canned white shoepeg corn, drained

- 1) Combine sugar, flour, baking powder and salt.
- 2) Whisk together eggs, cream, and butter.
- 3) Gradually add sugar mixture, whisking until smooth; stir in corn.
- 4) Pour into a lightly greased oblong baking dish.
- 5) Bake at 350 degrees for 45-60 minutes OR until golden brown and set.
- 6) Let stand 5 minutes.

Makes 8 Servings

