

Corn Pudding

TOTAL TIME: Prep: 20 min. Bake: 45 min. **YIELD:** 8 servings.

Kathie Collins' recipe from her aunt - Elizabeth Fox

Ingredients

- 2 large eggs, room temperature
- 1 cup sour cream
- 1/2 cup butter, softened
- 1/2 cup sugar
- 1 package (8-1/2 ounces) cornbread/muffin mix
- 1/2 cup of half and half or light cream
- 1 can (15-1/4 ounces) whole **sweet** kernel corn, drained
- 1 can (14-3/4 ounces) cream-style corn

Directions

Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in sour cream. Gradually add muffin mix alternately with 1/2 and 1/2. Fold in corn. Pour into a greased 3-qt. baking dish or 13x9-in. baking pan. Bake, uncovered, until set and lightly browned, 45-50 minutes.