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## Corn and Onion Pudding

Prep Time: 10 Minutes | Cook Time: 1 Hour, 10 Minutes | Servings: 6

### INGREDIENTS

- 2 tablespoons Country Crock® Spread
- 1 small onion, chopped
- 1 box (10 oz.) frozen whole kernel corn
- 1 cup 2% milk
- 2 eggs, lightly beaten
- 2 tablespoons Hellmann's® or Best Foods® Real Mayonnaise
- 2 tablespoons sugar
- 1 tablespoon all-purpose flour
- Pinch salt

### DIRECTIONS

1. Preheat oven to 350°.
2. Melt Country Crock® Spread in large nonstick skillet over medium-high heat and cook onion, stirring frequently, until tender, about 3 minutes. Stir in corn and cook, stirring frequently, until toasted, about 3 minutes. Remove skillet from heat and set aside.
3. Combine remaining ingredients in large bowl with wire whisk; stir in corn mixture. Turn into greased 1-quart shallow casserole.
4. Bake 1 hour or until golden.

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