

# Corn Pudding

Lauren Fay-Neri - Syracuse, NY

Taste of Home Magazine - October/November 2020

## Servings: 8

*1/2 cup butter, softened*  
*1/2 cup sugar*  
*2 large eggs, room temperature*  
*1 cup sour cream*  
*1 package (8.5 ounce) cornbread/muffin mix*  
*1/2 cup 2% milk*  
*1 can (15.25 ounce) whole kernel corn, drained*  
*1 can (14.75 ounce) cream-style corn*

## Bake Time: 45 minutes

Preheat the oven to 325 degrees.

In a large bowl, cream the butter and sugar until light and fluffy, 5 to 7 minutes.

Add the eggs, one at a time, beating well after each addition. Beat in the sour cream. Gradually add the muffin mix alternately with the milk. Fold in the corn.

Pour into a greased three-quart baking dish or 13x9-inch baking pan.

Bake, uncovered, until set and lightly browned, 45 to 50 minutes.

---

Per Serving (excluding unknown items): 238 Calories; 19g Fat (70.8% calories from fat); 3g Protein; 15g Carbohydrate; 0g Dietary Fiber; 98mg Cholesterol; 158mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1 Other Carbohydrates.