
Sweet Corn Pudding

Cynthia Buff

Nettles Island Cooking in Paradise - 2014

1 Package (12 Ounce) frozen sweet corn
1 cup 2% milk
2 eggs, lightly beaten
3 tablespoons mayonnaise
3 tablespoons butter or margarine, melted
2 tablespoons sugar
1 tablespoon all-purpose flour
pinch salt

Prepare the corn according to package directions. Cool.

In a large bowl, combine the remaining ingredients with a wire whisk.

Stir in the corn. Turn the mixture into a greased one-quart casserole dish.

Bake in the oven at 350 degrees for one hour or until golden.

Side Dishes

Per Serving (excluding unknown items): 995 Calories; 84g Fat (74.2% calories from fat); 22g Protein; 43g Carbohydrate; trace Dietary Fiber; 550mg Cholesterol; 848mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 1 Non-Fat Milk; 11 1/2 Fat; 1 1/2 Other Carbohydrates.