

CORN PUDDING

2

- 6 tablespoons butter
- 2 tablespoons sugar
- 7 tablespoons flour
- 2 12 ounce cans creamed corn
(preferably white corn)
- 1/2 cup half and half
- 4 eggs
- 1 1/2 teaspoons baking powder

Heat butter with sugar until melted. Stir in flour until blended. Remove from heat. Gradually add half and half and baking powder, then eggs. Blend well. Add corn and mix well.

Pour into buttered 1 1/2 quart casserole. Bake uncovered at 350° approximately one hour to an hour and fifteen minutes. The pudding will be set and golden brown on top.

Mom got this recipe by sending away to the old WPVI-TV 6 program, AM/Philadelphia



**Just like the
Indians made!**



another great recipe from...

GIANGIULIO FAMILY
online cookbook