

Corn Pudding

1/2 cup butter, softened
1/2 cup sugar
2 eggs
1 cup (8 ounces) sour cream
1 package (8 1/2 ounces) corn bread/ muffin.
mix
1/2 cup milk
1 can (regular size) whole corn, drained
1 can (regular size) cream style corn

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in sour cream. Gradually add corn bread/muffin mix alternately with milk. Fold in the corn.

Pour into a greased 3 quart baking dish.

Bake uncovered at 325 for 45-50 minutes or until set and lightly browned.

Yield 8 servings.

My family asks for this delicious corn pudding recipe every year for the holidays. It is very festive. Even people that claim they don't like corn pudding, after trying this recipe change their minds and want this recipe. Enjoy!

Karen R. from Warrenton