

# Corn Pudding

- ¾ cup yellow cornmeal
- 1 ¼ cup self-rising flour\*
- ½ cup sugar
- 2 large eggs
- 2 tablespoons honey
- ¾ cup buttermilk
- ½ cup butter (1 stick), softened



(Up to here, without going farther, this recipe will make some great *corn bread muffins*. The additional ingredients below are for turning the corn bread into corn pudding.)

- 1 (15.25 oz) can creamed corn
- 1 (15.25 oz) can sweet corn kernels
- 1 cup sour cream
- 1 cup grated cheese

1. Mix the cornmeal, self rising flour, and sugar in a large bowl.
2. Mix the eggs, honey, buttermilk and butter in a small bowl. Add these to the large bowl,

along with the creamed corn, sweet corn, sour cream, and grated cheese. Stir well.

3. Preheat the oven to 350°F. In a 9×13-inch pan put some butter in the bottom and let it melt in oven. When melted, add the mixture to the baking pan and let cook for 40 minutes. (If cooking just the *corn bread muffins*, they will only need 18-20 minutes.)

\* If you don't have self-rising flour, substitute all-purpose flour plus 1 teaspoon baking powder, ½ teaspoon salt, and ¼ teaspoon baking soda for every cup of self-rising flour needed.

**PREHEAT** oven to 350°F. **GREASE** a 9×13-inch baking pan. **BAKE** for 40 minutes.