

Southern Corn Pudding by Lynn's Recipes



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A delicious corn pudding that is sweet and great as a side dish to just about any meal. Also, very simple to make. I use canned corn that is drained, but you can use frozen or fresh corn if desired.

Ingredients:

- 1/4 cup cooking oil, such as Canola
- 1/4 cup all purpose flour
- 1 cup milk
- Dash of salt
- 1 can corn, drained
- 2 Tablespoons sugar
- 2 eggs, beaten

Heat cooking oil. Add flour, salt and milk and cook until thick, stirring constantly. Mix together the corn, sugar and eggs. Stir in the white sauce a little at a time to temper the eggs to keep them from cooking. Mix well. Pour into a baking dish that has been sprayed with cooking spray. Bake at 350° for 1 hour in a preheated oven.

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Lynn's Recipes: April 2011
www.lynnrecipes.com

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