

Corn Pudding II

Mrs James davis

St Timothy's - Hale Schools - Raleigh, NC - 1976

*1 can corn
1/2 cup milk
1/2 teaspoon baking powder
1/2 teaspoon salt
pepper
1 egg, beaten with a fork
1 rounded tablespoon flour
2 level teaspoons sugar
1 tablespoon butter, melted*

Preheat the oven to 350 degrees.

In a bowl, mix the corn, milk, baking powder, salt, pepper, egg, flour, sugar and butter. Mix well.

Turn the mixture into a casserole dish. Place the casserole dish into a larger pan one-half full of water. Place the pan in the center of the oven.

Bake for 1-1/2 to 2 hours. The pudding is done when a knife comes out clean.

Per Serving (excluding unknown items): 2332 Calories; 23g Fat (8.6% calories from fat); 26g Protein; 519g Carbohydrate; 6g Dietary Fiber; 260mg Cholesterol; 1577mg Sodium. Exchanges: 7 1/2 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 3 1/2 Fat; 27 Other Carbohydrates.