Corn Pudding III

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

3 cups uncooked corn 3 eggs, lightly beaten 1 1/8 cups scalded milk 3 tablespoons sugar 1 teaspoon salt 1/8 teaspoon pepper 3 tablespoons butter, melted Preheat the oven to 325 degrees.

In a bowl, mix together the corn, eggs, milk, sugar, salt, pepper and butter.

Turn the mixture into a greased baking dish.

Bake for 30 to 40 minutes or until firm.

Per Serving (excluding unknown items): 673 Calories; 49g Fat (65.7% calories from fat); 19g Protein; 39g Carbohydrate; trace Dietary Fiber; 729mg Cholesterol; 2693mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 8 Fat; 2 1/2 Other Carbohydrates.