

Side Dish

Classic Baked Corn Pudding

Betty Crocker Best-Loved Casseroles

Servings: 16

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 35 minutes

1/2 cup butter

1 small (1/4 cup) onion, chopped

1/2 cup all-purpose flour

1/2 teaspoon salt

1/2 teaspoon pepper

4 cups milk

6 eggs, lightly beaten

2 cups (8 oz) Cheddar cheese, shredded

3 bags (12 oz ea) frozen corn, thawed

1/2 cup fresh parsley, chopped

3/4 cup plain bread crumbs

3 tablespoons butter, melted

Preheat oven to 350 degrees.

Spray a 3-quart casserole with cooking spray.

In a 4-quart Dutch oven, melt 1/2 cup of the butter over medium heat. Cook the onion in the butter for 3 to 4 minutes, stirring frequently, until tender. Stir in the flour, salt and pepper until well blended. Stir in the milk. Cook and stir for 4 to 5 minutes until thickened. Gradually stir in the eggs and cheese. Stir in the corn and parsley. Spoon the mixture into the casserole dish.

In a small bowl, mix the bread crumbs and melted butter. Sprinkle over the corn mixture.

Bake, uncovered, for 55 to 65 minutes or until set and knife inserted in center comes out clean.

Let stand 5 to 10 minutes before serving.

Per Serving (excluding unknown items): 223 Calories; 17g Fat (66.3% calories from fat); 9g Protein; 10g Carbohydrate; 1g Dietary Fiber; 124mg Cholesterol; 293mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.