

# New England Corn Pudding

This buttery golden corn pudding recipe will make your house smell so amazing while it's baking, you'll want to eat it straight out of the oven. It's also a quick, easy, and deliciously rich side dish for Thanksgiving!

*Buttery*

## New England Corn Pudding



*The Aqua Cottage*

## **Ingredients:**

1 can whole sweet corn

1 can sweet creamed corn

8 tablespoons of all purpose flour or baking mix

3 whole eggs beaten

1 teaspoon salt

1 quart whole milk

4 tablespoons melted butter

In a large bowl, lightly beat eggs and milk. Add all other ingredients and stir until nicely combined. Bake in a pre buttered baking dish at 325 degrees for 45 minutes until topping is a pretty light golden brown, Enjoy! Serves 6-8. If you try this recipe, let me know what you think and if you find it to be awesome, share it with friends and family!