

CORN PUDDING



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MADE WITH:

**Blount Creamed Corn
with Bacon-SIDE**

Frozen: 24780

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INGREDIENTS

- 4lb. Bag of Blount Creamed Corn With Bacon
- 1 1/2 cups of All Purpose Flour
- 2 Eggs, Beaten
- 3 Medium jalapenos, diced (Roasted if desired)
- 6oz Shredded Cheese
- Additional shredded cheese for topping

DIRECTIONS

- Whisk together the creamed corn, flour, eggs, jalapenos, and cheese until thoroughly combined.
- Portion into baking dish or individual ramekins.
- Top with additional Cheese.
- Bake at 350 degrees for 10 to 20 minutes depending on the size and depth of baking vessel used.
- The pudding is done when it rises slightly and a toothpick comes out clean.

