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## Stk sweet corn pudding recipe

01/28/2004 I like to try to make things low fat and healthy, so I take recipes I like and change them. It was a perfect example. I used 1 egg and 4 eggs worth of egg replacement. Butter is still healthier than margarine, so I stuck with it. I also sprayed the bowl with fat-free cooking spray. This dish still comes out amazing and much more fatty and heart-healthy. 11/20/2018 Update: 11 years later and this is still a favorite Thanksgiving dish! I have started using 4 eggs and sometimes adding some crushed buttery biscuits. It always turns out good, it all gets eaten and I love it so much! The only thing I changed was that I only used 3 eggs and I thought it was amazing! When I ate it, I did add salt, but I'm a great salt lover, so it's quite a taste thing. For the people who made comments about how this was too much corn... it's called CORN PUDDING ... Of course there is a lot of corn! If you don't like corn, this recipe is not for you! If you like corn... enjoy, it's great! 01/31/2007 This is a wonderful recipe if you are looking for a real sweet corn pudding that has a cream texture. When I did, I discovered at the last second that I didn't have any cornstarch, so I replaced 1/2 cup of flour and it still came out great. I've also replaced frozen corn to canned corn kernels - just filled up one of the empty creamy corn cans as a measure, and added 1 teaspoon. salt. It does a lot, however, and is not easy to cut in half as it requires 5 eggs, so it would be best for a crowd. Absolutely delicious and addictive; even my son who didn't eat vegetables had seconds. 12/28/2007 I gave this three stars because the recipe must indicate that it must be made in a FLAT 2 quart stew. The first time I made it, I used a flat stew and it turned out perfectly. My mum made it to Christmas dinner last week but used a bowl type stew and baked it for the full amount of time and it was very very runny. It looked like it was cooked through until we served it. Very disappointing second time but I will continue to do so using my flat bowl. 11/20/2007 This is a great recipe. I did it once for Thanksgiving and now my family is asking me to do it every year! One way to make it even easier is to combine the cold milk and cornstarch and stir out clumps before adding to the egg mixture. This saves about 5 minutes of flogging. Other than that I make the recipe completely unchanged. 11/29/2010 I made this as directed and it was excellent! Thanks to reviewers who offered preparation tips, I mixed cornstarch easily with the cold milk before adding butter and sugar. I melted the butter in advance so I could add it at room temperature. I also took out of frig about an hour earlier, so all ingredients would be about the same temp. I added a pinch or two of ground nutmeg, as a previous reviewer reviewer I used the best ingredients I could find, including Green Giant White Shoepeg Corn, which is vacuum packed in the can and crisp as fresh - with no liquid to drain. I replaced a tablespoon of sugar with dark brown sugar, and baked pudding in a flat Corning stew, a rounded rectangle measuring 11 of 9 of 3. It cooked beautifully---and in 50 minutes! Looked like the picture, and tasted like my late grandmother's! Not too sweet, filled with corn, held together with a tender sweet vanilla cream! Formidable! 05/06/2011 I have been doing just this recipe for over 10 years. The only difference is that I use 1/2 cup of sugar and a touch of vanilla. I also drain the can of whole core corn. This may be the reason why some people said they had extra fluids. This is a very sought after dish from family and friends throughout the year. 11/15/2003 This is one of the trick recipes that makes people think you are an old country chef who really knows your way around the kitchen. I will do this over and over again. 11/25/2002 I was surprised when the dish came out of the oven because I was expecting something more like corn pudding instead of a just corn side dish. There is nothing in the recipe that adds a bread-y layer you would normally find. It's a good recipe, but not necessarily one for corn pudding. 1 of 94 Grandma's Corn Pudding J. Ashley Decker 2 of 94 Grandma's Corn Pudding Chiffon 3 of 94 Grandma's Corn Nicole Pudding Nicole Pudding Jensen 4 of 94 Grandma's Pudding Lisa Perry McClain 5 of 94 Grandma's Corn Pudding beaucoup lagniappe 6 of 94 Grandma's Corn Pudding Kim Dupree 7 of 94 Grandma's Corn Pudding Tammy LeDuc Maynard 8 of 94 Grandma's Corn Pudding gibbs1972 9 of 94 Grandma's Corn Tanya Pudding N. Brown 10 of 94 Grandma's Corn Pudding Mary Hernandez 11 of 94 Grandma's Corn Pudding lismacan 12 of 94 Grandma's Corn Pudding BIG BOY 13 of 94 Grandma's Corn Pudding Passé CeCe 14 of 94 Grandma's Corn Pudding kctest 15 of 94 Grandma's Corn Pudding slsru808 16 of 94 Grandma's Corn Pudding Ann Ferguson Tarpy 17 of 94 Grandma's Corn Pudding newcook98059 18 of 94 Grandma's Pudding hannah v 19 of 94 Grandma's Corn Pudding Debi Clark Bickmore 20 of 94 Grandma's Corn Pudding Chastity Stanley 01/13/2007 This is a great recipe. But I used 4 cups of fresh corn. You can also probably manage with 3 cups, but 2 cups is certainly not enough. Also to make it easier I only used 1/4 cup of butter and 1 T. sugar and it was perfect! Also you can sprinkle a little cheddar cheese on top last minute and yum! A goalkeeper. 09/27/2005 I had a bite of this and went and checked the recipe to see if I had used too much butter. Don't get me wrong - I love butter, but it was very greasy and incredibly buttery. Most of it will probably go to waste. 06/13/2011 Great basic recipe! So glad I read the other reviews. Here are the changes I made and was wonderful! - ears of fresh corn - A 1/2 C. extra milk - 1/2 large caramelized onion sauteed with corn before baking - 2 cups sharp cheddar cheese instead of butter - used stick of butter to lubricate the edges of my Pyrex pan (added a little crispness) - 50 minutes (still moist) Delicious! 12/25/2006 This definitely needs more corn I also think it would be better if baked in more of a pot type pan instead of a cake pan. 06/17/2009 I use the two cups recommended (one of fresh white another of super sweet frozen), but instead of adding butter (seems unnecessary) I touch in a cup of freshly grated cheddar cheese. It provides a delicious cheesy salt-sweet corn pudding that my family loves! 08/29/2002 It's so delicious. I used six ears of day old corn and was surprised at how good it is. So glad I tried it. 09/13/2003 I really though this recipe was just okay. It wants to stay at the bottom of the bowl, so I would try using non-stick spray. I would also use 3 cups of corn next time instead of two. 08/27/2009 I made recipe which is and we thought it was wonderful. Didn't read reviews before but wish would have. I am a calorie counter and would of used and will next time the cheese instead of all or part of the butter. But it was delicious!!! 09/12/2004 was very good and very light. followed the instructions for melting butter in the pan and hand no problems with it sticking to the pan which someone complained about. semmes like something that you can add something to like say bacon. I love bacon. 1 by 3 Fresh Corn Pudding Zerlina McKinney 2 of 3 Fresh Corn Pudding Laura Thornburg 3 of 3 Fresh Corn Pudding LBELDEN 05/28/2004 Mas Harina I found out is: Corn Flour. This is finer than corn meal. 03/03/2007 It's so delicious! It's exactly like the sweet corn cake the Mexican chain restarants, like El Torito, serve. Usually I buy the mixture in the store and do it, but it's so much better. I served it with enchiladas and rice and beans and it was a big hit. For masa harina, I read the second reviewer that what it is is cornflour. So instead of going out and buying this ingredient, I took cornflour and ground it up to a flour as the texture of the food processor. And it worked perfectly. I highly recommend this recipe. I think the reviewer who declared it was too buttery, and too dull, expected it to be corn pudding, or something else. It's not. If that's what you expect, the sweet corn cake as served in popular Mexican restarants will not be disappointed. I will do this every time I cook Mexican food! Thanks! 02/07/2008 I'm gluten-intolerant (can't have wheat barley or rye products) and finding a cornbread recipe made with only cornflour (and not wheat flour) was extremely difficult! Thanks for posting this delicious recipe. This is like corn cakes they make at a restaurant I love. I was hoping to find the find like it online and presto! Thanks! 02/16/2010 This is absolutely delicious!!! The importance of masa harina is that it contains calcium, which helps in digestion and absorption of the nutrients found in corn. The Native Americans originally would use ash from their hardwood fires for cornflour/meal originally. Lack of knowledge of this to The Europeans who brought corn back with them caused many to die or suffer Mal-absorption issues. I hope this clears up any confusion of the difference between Mas Harina and Corn flour. 12/04/2009 Oh just inject fat right into my thighs! Why oh why did I decide to do this? Now I know how easy it is to do this tasty thing. It was just too good! I used a can of cream corn instead of the frozen corn & whipping cream. You can work out exactly to 1.5 cups. And when it was creamed, I skipped the food processor steps. I also used splenda instead of sugar. Total comfort food ... corny carby goodness. BTW: This is exactly the same as Sweet Corn Cake by Lee Ann Clarke and Chi Chi's Corn Cake by Sandra... try to save you the steps of comparing recipes like I do. 12/27/2007 This recipe is delicious. I replaced a box of Jiffy corn muffin mix for cornflour and masa flour, but the muffin mix amounted to 1 1/2 cups, so I used a can of creamy corn instead of frozen. Also replaced the cream with eggnog. Baked it as the recipe said for about an hour and it turned out beautifully. 12/18/2003 SOOOOOO GOOD! 08/06/2007 Yum! I used cornflour for Masa Harina and 1% milk instead of cream and used fresh corn. You certainly don't have to lubricate your pot. I used a ceramic stew because it was easier to put in a water bath. Served it with Chicken Mole and Mexican rice - it helped balance out the spice. A huge hit with hubby and the 1-year-old besides myself. 05/24/2010 I followed the recipe exactly and not very care for these. (I like the sweet corn tomatillo recipe on this website better.) The cakes seemed to have a squashy flavor. ? Carol? moonpig GodivaGirl ashleynicole GodivaGirl Sophia Kalawi Kalawi