



## Corn Pudding

Yield – 100 ¼cup servings

### Ingredients

4 ¾cups Flour  
1 ¾cups Sugar  
3 1/3 Tbsp. Salt  
20 cups Corn, fresh or  
whole kernel  
40 Eggs  
2 ½gallons Reconstituted Dry Milk  
½cup butter

### How to Prepare

1. Mix flour, sugar, and salt; add other ingredients.
2. Pour mixture in greased baking pans and bake in 325°F oven for 20 to 30 minutes.
3. Stir from bottom of pans 3 times while baking.

\*\*\*\*\*Nutritional Information Per Serving\*\*\*\*\*

Calories = 140	Saturated Fat = 1.38g	Dietary Fiber = 0.95g	Vitamin C = 4.33mg
Carbohydrate = 20.43g	Cholesterol = 89mg	Protein = 7.50g	Calcium = 134.06mg
Total fat = 3.56g	Sodium = 402mg	Vitamin A = 113RE	Iron = 0.95mg

Recipe provided by Beaumont Inn Recipes, Harrodsburg, KY

