

Corn Pudding

We made this for our cookbook group in Ann Arbor. The original recipe is from *No Jacket Required*. I revised it to be made with almond milk and heavy cream because I don't normally stock whole milk.



Ingredients:

- 1 tsp. Crisco
- 3 eggs
- 1 pint of almond milk
- 3 Tbsp. heavy cream
- 4 tsp. sugar
- 1 tsp. salt
- 4 tsp. butter
- 2 ears of fresh sweetcorn
(3/4 cup of kernels)
- 1/2 cup shredded cheese
(parmesan or cheddar)
- 1/4 tsp. paprika

Equipment:

- Glass baking dish
- Large, rimmed baking pan

Corn Pudding

<input checked="" type="checkbox"/>	Directions	Time (min)
	Preheat oven to 450 degrees	
	Grease a glass baking dish	1
	Whisk 3 eggs	2
	Melt 4 tsp. butter	1
	Shuck corn and cut 3/4 cup of kernels	4
	Grease a glass baking dish	1
	In a bowl, combine eggs, 1 pint almond milk, 3 Tbsp. cream, 4 tsp. sugar, 1 tsp. salt, 4 tsp. melted butter, and 3/4 cup corn	4
	Sprinkle with 1/2 cup shredded cheese and 1/4 tsp. paprika	2
	Place baking dish in a larger pan and add hot tap water to the pan	1
	Bake	45
	Total	61