



EASY CORN PUDDING

by Chef Mike Trost

Ingredients

- 1 can of fresh corn
- 1 can of creamed corn
- 1/4 cup of milk
- 2 tbsp. of sugar
- 2 tbsp. of melted butter

Directions

1. Preheat oven to 400 degrees Fahrenheit.
2. As the oven heats, empty the cans of fresh and creamed corn into a large bowl.
3. Add the milk, sugar and butter and mix until ingredients are evenly distributed. Let rest until the oven is ready.
4. Pour the mixed ingredients into an oven-safe baking container and bake for 40-45 minutes or until the top is golden brown.

PREPARATION: 10 MIN

COOKING: 40-45 MIN

Note: This recipe was prepared during an episode of "Cooking with the District," which can be viewed at dhcd.org.