

Taste of Home



Cornbread Pudding

★★★★☆

I love serving this satisfying corn bread pudding recipe with shrimp or other seafood. I actually adapted the dish from my mom's recipe, and it always reminds me of her. —Bob Gebhardt, Wausau, Wisconsin

TOTAL TIME: Prep: 5 min. Bake: 40 min.

YIELD: 12 servings.

Ingredients

2 large eggs

1 cup sour cream

1 can (15-1/4 ounces) whole kernel corn, drained

1 can (14-3/4 ounces) cream-style corn

1/2 cup butter, melted

1 package (8-1/2 ounces) cornbread/muffin mix

1/4 teaspoon paprika

Directions

1. In a large bowl, combine the first 5 ingredients. Stir in cornbread mix just until blended. Pour into a greased 3-qt. baking dish. Sprinkle with paprika.
2. Bake, uncovered, at 350° for 40-45 minutes or until a knife inserted in the center comes out clean. Serve warm.

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