



Yield: 10 servings

1 1/4 cups all-purpose flour
1/2 cup sugar
2 tablespoons baking powder
1/2 teaspoon kosher salt
1/2 teaspoon cayenne
8 eggs
4 ounces unsalted butter, melted

1 cup sour cream
1/4 cup lime juice
8 ounces creamed corn
24 ounces green chilies, drained
16 ounces corn kernels*
1 bunch cilantro, chopped

Preheat oven to 350 degrees F.

Combine flour, sugar, baking powder, salt, and cayenne and set aside.

Whisk eggs until blended then whisk in butter, sour cream, lime juice, and cream style corn.

Blend flour mixture into egg mixture.

Add corn kernels, green chilies, and cilantro. Bake until golden brown and firm (about 40 minutes).

* You can use fresh, frozen or canned corn. If you use canned corn, drain it well. If you use frozen, let it thaw before you add it. You can thaw the corn quickly by spreading it out in a metal pan before you start making the recipe. It should be thawed by the time you are ready to add it to the pudding.



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