



This savory, gently sweet casserole makes a great holiday side dish.

# Corn Pudding

Just say no to canned corn and boxed corn muffin mix. **by Alli Berkey**

WHEN I WAS a kid, my mom made corn pudding every Thanksgiving. This rustic, soufflé-like casserole highlights the gentle flavors of corn and cream. But her recipe relied on corn muffin mix and canned creamed corn. I wanted something fresher.

My first move was to kick the cans to the curb and use frozen corn, which is still convenient but tastes better than canned (when fresh corn is in season, this dish is all the better for using it). Buzzing some of the corn kernels with cream in a blender made a silky, sweet, corny base. To replace the corn muffin mix, I combined cornmeal, flour, salt, sugar, and a touch of baking soda to help with the puff. Plenty of sour cream and butter, plus an egg for structure, gave me the best combination of rich, corny flavor and light, silky texture.

The sweet spot for baking turned out to be about 35 minutes in a 400-degree oven—this was just enough time to set the pudding without drying it out.

Watching the casserole puff as it browned in the oven brought me back to the Thanksgivings of my youth. And when I tasted the cooled pudding, I knew I'd honored our family tradition by making a good thing great.

## CORN PUDDING

Serves 6 to 8

Note that the corn is divided after being microwaved. You can substitute 1 pound of fresh corn kernels (from about four cobs) for the frozen corn, if desired. To double this recipe, bake the pudding in a 13 by 9-inch baking dish and increase the baking time to 45 to 50 minutes.

- 1 pound frozen corn**
- ¾ cup heavy cream**
- ½ cup (2½ ounces) all-purpose flour**
- ⅓ cup (1⅔ ounces) cornmeal**
- ¼ cup (1¾ ounces) sugar**
- 1¼ teaspoons salt**
- ¼ teaspoon baking soda**
- 1 cup sour cream**
- 6 tablespoons unsalted butter, melted**
- 1 large egg, lightly beaten**

- 1.** Adjust oven rack to upper-middle position and heat oven to 400 degrees. Grease 8-inch square baking dish. Combine corn and ¼ cup water in microwave-safe bowl. Cover and microwave until corn is tender, about 7 minutes. Drain corn in colander.
- 2.** Combine cream and 1½ cups corn in blender and process until coarse puree forms, about 30 seconds. Whisk flour, cornmeal, sugar, salt, and baking soda together in large bowl. Whisk sour cream, melted butter, egg, pureed corn mixture, and remaining corn together in separate bowl. Whisk sour cream mixture into flour mixture until combined. Transfer batter to prepared dish.
- 3.** Bake until edges of pudding are lightly browned and top is slightly puffed, about 35 minutes. Let cool on wire rack for 10 minutes. Serve warm.