

# Our State eats

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## Ma Perry's Corn Pudding

Yield: 6-8 servings.

### For the corn pudding:

- 2 cups (3-4 ears) fresh, raw corn\*
- 1 egg
- ½ cup water, divided
- 1 cup sugar
- Pinch salt
- 1 teaspoon vanilla extract
- 3 tablespoons flour
- 5 tablespoons butter

### For the cinnamon whipped cream:

- 1 cup heavy whipping cream
- 2 tablespoons confectioner's sugar
- 1 teaspoon cinnamon

**For the corn pudding:** Preheat oven to 350°. In a bowl, combine corn, egg, half of water, sugar, salt, vanilla, and flour. Pour mixture into a greased 8 x 8-inch baking dish or 6-8 single-serving ramekins. Dot with pats of butter. Bake about 25 to 30 minutes, until lightly browned. If pudding is becoming dry, stir in remaining water. Continue baking 10 to 15 minutes, until bubbling and browned.

*\*Note: If fresh corn is unavailable, substitute a 15-ounce can, drained. Use the "corn water" in the recipe instead of tap water.*

**For the cinnamon whipped cream:** Place all ingredients into a medium mixing bowl. Whip on highest speed, until soft peaks form.

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