

# Our State eats

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## Corn Pudding

*Yield: 8 servings.*

- 5 large eggs**
- 5 tablespoons salted butter, melted and slightly cooled**
- ¼ cup granulated sugar**
- ¼ teaspoon ground nutmeg**
- ½ cup whole milk**
- ¼ cup cornstarch**
- 1 (15.25-ounce) can whole kernel corn, drained**
- 2 (14.75-ounce) cans cream-style corn**

Preheat oven to 400°. Prepare an 8 x 8-inch baking dish with cooking spray.

To a blender, add eggs, butter, sugar, nutmeg, milk, and cornstarch. Blend on high speed until all ingredients are well incorporated. Pour mixture into greased baking dish. Add corn and gently stir.

Bake for 60 minutes or until the center is slightly set. The pudding will continue to set up once removed from the oven. Let sit for 10 minutes before serving.



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