

Corn Pudding

Meal Components: Vegetable - Starchy, Meat / Meat Alternate

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted		1 cup		2 cups	1. Combine milk, flour, eggs, margarine or butter, sugar, pepper, and nutmeg (optional) in mixer bowl. Mix with whip attachment for 2 minutes on low speed, 1 minute on medium speed, and 1 minute on high speed.
Enriched all-purpose flour	6 oz	1 ¼ cups 2 Tbsp	12 oz	2 ¾ cups	
Frozen whole eggs, thawed	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
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Fresh large eggs		7 each		14 each	
Margarine or butter, melted	2 oz	¼ cup	4 oz	½ cup	
Sugar		1 Tbsp		2 Tbsp	
Ground black or white pepper		½ tsp		1 tsp	

Canned liquid packed whole kernel corn, drained	1 lb 6 oz	3 ¼ cups (? No. 10 can)	2 lb 12 oz	1 qt 2 ½ cups (? No. 10 can)	2. Change to paddle attachment. Add whole kernel corn, cream style corn, and onions (optional). Mix for 2 minutes on low speed.
Canned corn cream style	2 lb 4 oz	1 qt (? No. 10 can)	4 lb 8 oz	2 qt (? No. 10 can)	
Dehydrated onions (optional)		2 Tbsp 2 tsp	2 ¼ oz	? cup	

3. Pour 4 lb 14 oz (2 qt 2 ? cups) Into each pan (9" x 13" x 2") which has been lightly coated with pan release spray. For 25 servings, use 1 pan. For 50 servings, use 2 pans.

4. Bake until lightly browned: Conventional oven: 375° F for 50-60 minutes Convection oven: 325° F for 30-40 minutes CCP: Heat to 160° F or higher.

5. CCP: Hold at 140° F or warmer. Cut each pan 5 x 5 (25 pieces). Portion is 1 piece.

Serving	Yield	Volume
1 piece provides ¼ large egg or the equivalent of ½ oz cooked lean meat, ¼ cup of vegetable, and the equivalent of ¼ slice of bread.	25 Servings: about 4 lb 14 oz (uncooked)	25 Servings: 1 pan
	50 Servings: about 9 lb 12 oz (uncooked)	50 Servings: 2 pans