



# Noreen's Kitchen

## Creamed Corn Bread Pudding

### Ingredients

6 cups fresh bread, cubed	1 teaspoon salt
2 cups creamed corn, preferably homemade	1 teaspoon cracked black pepper
1 cup sour cream	1 teaspoon onion powder
4 eggs	4 tablespoons butter

### Step by Step Instructions

Preheat oven to 350 degrees.

Butter a 9 x 13 casserole dish well.

Add bread cubes to the casserole, spread evenly and set aside.

Combine eggs, sour cream and creamed corn in a large bowl. Whisk well to combine.

Add seasonings and blend well to incorporate.

Pour the egg mixture over the bread cubes and if desired use a spatula to coat the bread with the custard. Be sure this is spread evenly in the baking dish.

Dot the top with butter.

Cover with aluminum foil

Bake for 30 minutes and then remove the foil and continue to bake for another 15 minutes.

Remove from oven. At this point your bread pudding should be puffy and golden.

Allow to rest for 10 minutes before serving.

**Enjoy!**