

# CORN PUDDING

## Ingredients

- 1 can (14 3/4 ounces) cream-style corn
- 3 cups fresh corn kernels (from about 6 ears) or  
1 bag (16 ounces) frozen corn
- 1 container (16 ounces) sour cream
- 3/4 cup cornmeal
- 3 large eggs, separated
- 1/2 tsp salt
- 1/2 tsp coarsely ground black pepper

## Directions

1. Combine corn, sour cream, cornmeal, eggs, salt, and pepper in the slow cooker.
2. Cover and cook on low for 3-4 hours, stirring occasionally, until creamy and delicious.