

# Corn Pudding

Meal Components: Vegetable - Starchy, Meat / Meat Alternate

I-10

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Instant nonfat dry milk, reconstituted		2 cups		1 qt	<ol style="list-style-type: none"> <li>Combine milk, flour, eggs, margarine, sugar, pepper, and nutmeg (optional) in mixer bowl. Mix with whip for 2 minutes on low speed, 1 minute on medium speed, and 1 minute on high speed.</li> </ol>
Enriched all-purpose flour	12 oz	2 ¾ cups	1 lb 8 oz	1 qt 1 ½ cups	
Frozen whole eggs, thawed	1 lb 8 oz	3 cups	3 lb	1 qt 1 ? cups	
OR		OR		OR	
Fresh large eggs, beaten (see Special Tip)		14 each		27 each	
Trans fat-free margarine, melted	4 oz	½ cup	8 oz	1 cup	
Sugar		2 Tbsp		¼ cup	
Ground black or white pepper		1 tsp		2 tsp	

Canned low-sodium liquid pack whole-kernel corn, drained	2 lb 12 oz	1 qt 2 ½ cups (? No. 5 lb 8 oz 10 can)		3 qt 1 cup (1 ? No. 10 cans)	<b>2.</b> Change to paddle. Add whole-kernel corn, cream style corn, and onions (optional). Mix for 2 minutes on low speed.
Canned low-sodium cream style corn	4 lb 8 oz	2 qt (? No.10 can)	9 lb	1 gal (1 ? No. 10 cans)	
*Fresh onions, chopped (optional)	4 oz	? cup	8 oz	1 ? cups	<b>3.</b> Pour 10 lb 12 oz (1 gal 1 ? qt) into each steamtable pan (12" x 20" x 2 ½") which has been lightly coated with pan release spray. For 50 servings, use 1 pan. For 100 servings, use 2 pans.
OR	OR	OR	OR	OR	
Dehydrated onions (optional)	1 ? oz	¼ cup 2 Tbsp	2 ? oz	¾ cup	<b>4.</b> Bake until golden brown: Conventional oven: 375° F for 50-60 minutes Convection oven: 325° F for 30-40 minutes CCP: Heat to 145° F or higher for 3 minutes.
					<b>5.</b> CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 10 (50 pieces per pan).

### Notes

**Special Tip:**

For 50 servings, use 7 oz (2 ¼ cups 2 Tbsp) dried whole eggs and 2 ¼ cups 2 Tbsp water in place of eggs.

For 100 servings, use 13 ½ oz (1 qt ½ cup) dried whole eggs and 1 qt ½ cup water in place of eggs.

**Updated July 2014. Restandardization in progress.**

### Marketing Guide

Food as Purchased for	50 Servings	50 Servings
Mature onions	5 oz	10 oz

Serving	Yield	Volume
1 piece provides 1/2 oz equivalent meat alternate and 1/4 cup starchy vegetable.	<b>50 Servings:</b> about 10 lb 4 oz	<b>50 Servings:</b> 1 steamtable pan
	<b>100 Servings:</b> about 20 lb 8 oz	<b>100 Servings:</b> 2 steamtable pans