

## **Steve Yvaska's Party Corn Pudding**

**Submitted by Donna Dicker**

### **Ingredients:**

- 2 eggs beaten
- 1 15 oz can creamed corn
- 1 15 oz can corn not drained
- 1 stick butter, melted
- 1 cup sour cream
- 1 package Jiffy corn muffin mix

### **Directions:**

1. Preheat oven to 350 degrees.
2. Beat eggs and corn in a large bowl.
3. Stir in melted butter and sour cream.
4. Add corn muffin mix.
5. Pour into a greased 9 inch square pan or a round casserole dish.
6. Bake for 45-55 minutes or until top is lightly browned and toothpick inserted in center comes out clean.

*Note: This is a recipe from the SJ Mercury columnist Steve Yvaska. It is more of a corn pudding than bread but my family likes it and the kids have fun "putting it together."*