



Kitchen Cheat Sheet: Southern Corn Pudding

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Tips and Time Savers

- Make sure your eggs are at room temperature, and let the butter cool before you mix them together—no one likes curdled eggs!
- This is not a bready recipe like Jiffy Corn Casserole, so don't overbake it! It'll still have a slight jiggle in the middle when it's finished baking.
- You can test it for doneness the same way you check a cake—stick a butter knife inside. It should come out clean.
- I use evaporated milk to give the corn pudding a rich texture. Be careful not to grab sweetened condensed milk by accident.
- Use a kitchen torch to fire-roast the corn before stirring it in for a more savory, smoky flavor. Not a necessary step, but it's a very delicious one.
- This corn pudding has a custard texture so it will be slightly jiggly (like Jello) when it's done. Go by the temperature on the instant read thermometer and remove it from the oven when it's between 160F-165F.

Variations

- You can use whole milk, light cream, or heavy cream instead of evaporated milk if you have a carton to use up.
- Prefer it less sweet? Leave out part or all of the sugar.
- Add some ham, bacon, or cooked sausage to turn Southern corn pudding into a filling main dish for last-minute family gatherings.
- Sprinkle shredded cheddar cheese on top to make the dish even more savory!
- Add chopped-up chipotle peppers to your cornbread pudding for a dose of spice if you like it hot.
- Use fire-roasted corn kernels for a deeper, nutty flavor. Sometimes I sprinkle crushed Ritz crackers on top.

Storage

Let leftover corn pudding cool completely, then, cover the baking dish tightly with plastic wrap or scoop extras into an airtight container.

Store it in the fridge for up to three days.

Or, place it in a freezer-safe container and you can freeze it for up to two months.

Reheating Southern cornbread pudding is super easy! If it's frozen, thaw it overnight in the fridge. Next day remove the plastic wrap, replace it with aluminum foil, and reheat it in the oven at 325 degrees F for 20-30 minutes or until heated through.

FAQs

Can I make corn pudding ahead of time?

Absolutely. Make it the day before, cover it tight, and keep it in the fridge. Warm it gently in the oven until it's heated through and behaving again.

How do I reheat leftovers?

Low and slow, sugar. Cover with foil and warm in a 300°F oven until it's hot in the middle. The microwave works too — just go short bursts so the edges don't throw a tantrum.

Why does my corn pudding look a little wiggly in the center?

That gentle shimmy is exactly what you want — it sets as it cools. If it sloshes like a toddler with a juice box, give it a few more minutes in the oven.

Can I use fresh or frozen corn instead of canned?

Sure can. Use the same amount — just thaw frozen corn first so it doesn't water things down like someone's weak sweet tea.

Can I make this sweeter?

Yes. Add an extra splash of maple syrup or a spoonful more sugar. Just don't tell the church ladies you did it — they'll have opinions.

Why isn't my corn pudding setting?

It usually means it needed a little more time in the oven or the eggs weren't fully whisked. It'll still taste amazing — just call it "rustic."

Can I skip the green onions?

Of course. They just add a tiny bit of sass. Leave them out if you're cooking for picky people or the pastor.

Nice to Have

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If you don't already have a good 9x13, let me introduce you to the workhorse of my kitchen. This deep ceramic casserole dish goes from oven to table like it knows it's pretty — sturdy handles, heats evenly, and doesn't fuss about being in the microwave. If your bakeware is older than your youngest child, go ahead and treat yourself. This one earns its keep. [Get it here.](https://www.restlesschipotle.com/southern-corn-pudding/)

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