

## GRANDMA SMITH'S CORN PUDDING

Wholesome, and rich with a taste just like Grandma used to make down on the farm. Served for many generations this Wolf County recipe is a staple in my family cookbook, and soon I would guess it will also be in your family's as well, enjoy.

### FILLING:

- 1 can creamed corn
- 1/4 onion (minced)
- 1 egg (beaten)
- 1 tsp pepper
- 1 tbsp raw honey
- 1/4 cup sour cream (or non-fat cream)
- 1/2 tbsp corn starch
- 1/2 tsp nutmeg (garnish)
- 2 tbsp crushed oyster crackers

### BOTTOM LAYER:

- 12 graham crackers
- 3/4 stick of unsalted butter or substitute (melted)

Measure cooking dish:

Make note of cooking time:      = 20-30min Estimate  
350 degrees

### BOTTOM LAYER DIRECTIONS:

Crush 12 graham crackers in a ziplock bag with a rolling pin, and mix in a bowl with the melted butter. Then press mixture into bottom of cooking dish, and bake for 10 minutes at 350 degrees...

### DIRECTIONS:

Mix all ingredients in a bowl, then pour into 1 quart cooking dish garnish with nutmeg. Bake at 350 degrees for 20-30min. Let cool for a few minutes then serve...

Serves: 4