



Pressure Canning Cream Style Corn At Home

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Yield: About 5 pints (10 half-pints)

Prep Time: About 1 hour

Processing Time: 85 minutes

Method: Pressure Canning

Ingredients

- Fresh corn (measure after scraping kernels and collecting corn milk from the cobs)
- Water (add 1 cup water for every 2 cups of prepared corn)

Instructions

Husk the corn and wash it well, removing as much silk as possible.

Blanch the ears of corn in boiling water for 4 minutes. Drain and let them cool just enough to handle.

Using a serrated knife, cut about halfway through the kernels. Then scrape down the cob to remove the remaining kernels and all the corn milk. A vegetable peeler can be used for the second pass and makes the job easier.

Measure the prepared corn after scraping. This is what determines your final batch size.

Add water using the ratio of 1 cup water for every 2 cups of prepared corn. Stir well to combine.

Bring the mixture to a boil, then reduce to a gentle boil and simmer for 3 minutes.

While the corn is heating, keep clean half-pint or pint jars hot in water.

Ladle the hot corn mixture into hot jars, leaving 1 inch of headspace.

Remove air bubbles and recheck headspace, adjusting if needed.

Wipe jar rims with a paper towel dampened in vinegar. Apply lids and screw bands on fingertip tight.

Place jars into the pressure canner.

With the vent open, bring the canner to a steady stream of steam and vent for 10 minutes.

Close the vent, bring the canner up to pressure for your altitude and canner type, and process for **85 minutes**.

When processing is complete, turn off the heat and allow the canner to depressurize naturally.

Once pressure returns to zero, wait 10 minutes, then remove jars and place them on a towel to cool undisturbed for 12–24 hours.

Check seals, remove bands, label, and store in a cool dark place.

Notes

- Yield depends on how much corn is obtained after scraping.
- Water is always added at a ratio of 1 cup per 2 cups of prepared corn.
- Maintain 1 inch headspace for safe sealing.
- Cream-style corn must be pressure canned (no water bath method).
- Always adjust pressure for your altitude and canner type.

[Extra Tips and Variations](#)