

We enjoy
brought to Thurston
Thanksgiving

Awesome and Easy Creamy Corn Casserole

This corn casserole is truly the most delicious stuff! A bit like a cross between corn soufflé and a slightly sweet corn pudding. Try it! I know you will love how easy it is to prepare, but you will especially love the taste!

Recipe by **Ruth Phillips** Updated on September 30, 2022

Prep Time: 10 mins

Cook Time: 45 mins

Total Time: 55 mins

Ingredients

1 (15 ounce) can whole kernel corn, drained

1 (14.75 ounce) can creamed corn

1 (8.5 ounce) package dry cornbread mix

(used Jiffy)

1 cup sour cream

½ cup butter, melted

2 eggs, beaten

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x9-inch baking dish.

Step 2

Mix whole and creamed corn, cornbread mix, sour cream, melted butter, and eggs together in a medium bowl until well combined. Spoon mixture into the prepared dish.

Step 3

Bake in the preheated oven until the top is golden brown and a toothpick inserted in the center comes out clean, about 45 minutes.

Tips

The ingredients can be doubled and baked in a 9x13-inch baking dish in almost the same amount of cooking time.



Nutrition Facts

Per serving: 376 calories; total fat 22g; saturated fat 12g; cholesterol 90mg; sodium 897mg; total carbohydrate 40g; dietary fiber 2g; total sugars 7g; protein 7g; vitamin c 3mg; calcium 116mg; iron 2mg; potassium 202mg