



Awesome and Easy Creamy Corn Casserole

Oshkosh Community YMCA

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!

Ingredients:

- 1 (15 ounce) can whole kernel corn, drained
- 1 (14.75 ounce) can creamed corn
- 1 (8.5 ounce) package dry cornbread mix
- 1 cup sour cream
- ½ cup butter, melted
- 2 large eggs, beaten



Instructions:

1. Gather all ingredients and preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x9-inch baking dish.
2. Mix whole and creamed corn, cornbread mix, sour cream, melted butter, and eggs together in a medium bowl until well combined.
3. Spoon mixture into the prepared dish.
4. Bake in the preheated oven until the top is golden brown and a toothpick inserted in the center comes out clean, about 45 minutes.
5. Serve and enjoy!

Like what you tried? Email us at katieConklin@oshkoshymca.org

Recipe source <https://www.allrecipes.com/recipe/18906/awesome-and-easy-creamy-corn-casserole/>

Nutrition:

Servings Per Recipe 8 Calories 391; % Daily Value *Total Fat 23g
29% Saturated Fat 12g 58% Cholesterol 95mg 32%
Sodium 501mg 22% Total Carbohydrate 43g16% Dietary Fiber 4g
14% Total Sugars 11g Protein 7g 14% Vitamin C 6mg 6%
Calcium 60mg 5% Iron 1mg 8% Potassium 277mg 6%

Nutrition is provided as a courtesy and is an estimate. If this
information is important to you, please have it verified
independently.