

Corn Casserole

by Kendra Rich

A classic corn casserole made with Jiffy corn muffin mix, with both oven and crock pot methods plus make-ahead options.

8 servings · 360 cal/serving

7g protein · 34g carbs · 23g fat

side dish

casserole

corn

Ingredients

- 14.75 ounce creamed corn
- 15.25 ounce whole kernel sweet corn
- 8.5 ounce jiffy corn muffin mix
- 8 ounce sour cream
- 1 stick butter
- 1 cup cheddar cheese

Steps

1. Oven method: Preheat oven to 350 degrees.
2. In a large bowl, combine all ingredients except for the cheddar cheese. Be sure to drain the whole kernel corn.
3. Pour into a greased 9 x 13 casserole dish or 10-inch cast iron skillet.
4. Bake uncovered for 45 minutes.
5. Top with shredded cheddar. Bake for an additional 10-15 minutes, until the top begins to brown.
6. Let stand for 5 minutes prior to serving.
7. Crock Pot method: In a large bowl, combine all ingredients except for the cheddar cheese. Be sure to drain the whole kernel corn first. Add it to a lightly greased Crock Pot.
8. Cook on high for 2-3 hours or on low for 4.
9. Add the shredded cheddar during the last 20 minutes of cooking.
10. Ensure the center is firm and set prior to serving.

11. Note: The Jiffy mix is not prepared and then added, just the contents of the box itself is added to the mixing bowl.

12. Make-Ahead Method 1 (Assemble and Refrigerate): Combine all ingredients except for the cheese and place in casserole dish. Cover with saran wrap and refrigerate until ready to bake. Let it sit at room temperature for 30 minutes prior to baking, then bake as outlined.

13. Make-Ahead Method 2 (Bake and Reheat): Bake covered at 350° for 50 minutes, let it cool, and refrigerate. Add the shredded cheese, cover it, and bake it at 300° for 10 minutes to warm it up. Bake again, uncovered at 350° for 10-15 minutes, until the cheese is melted. Serve.