



How the heck do I cook

SWEET CREAM CORN CASSEROLE

Baxter
COMMUNITY CENTER

SWEET CREAM CORN CASSEROLE

SERVINGS: 9

PREPPING TIME: 10 MIN

COOKING TIME: 35-40 MIN

INGREDIENTS

- 1/2 cup butter, (1 stick)
- 1 (15-oz) can whole kernel corn, *drained*
- 1 (15-oz) can creamed corn, *not drained*
- 1 cup sour cream
- 3 tablespoons granulated sugar
- 1/2 teaspoon kosher salt
- 1 (8-oz) box Jiffy cornbread mix

DIRECTIONS

1. Reheat your oven to 350 degrees F.
2. Add 1/2 cup melted butter to a 8"x8" or 9"x9" pan, Use a spatula or pastry brush to spread the butter up the sides of the pan, so that it doesn't stick while baking.
3. Add whole kernel corn (drained), creamed corn, sour cream, sugar, salt and jiffy cornbread mix to pan.
4. Use a spatula to stir it all together until well combined. Scrape down the edges.
5. Bake at 350 F for about 35-40 minutes. The edges should be turning golden brown and pulling away from the sides. When you shake the pan, the center should not be jiggling more than the edges.
6. Let cool on a wire rack for a couple minutes before serving warm!

SLOW COOKER

Make this recipe in a 4-quart slow cooker (double recipe for 6 quart slow cooker). Be sure to spray the edges. Cook on high for 2 hours, or low for 3-4 hours.