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CHURCH WORKS

Holiday Recipes



Corn Casserole

LOREN BOYNTON

Ingredients

1 (15 1/4 OUNCE) CAN WHOLE
KERNEL CORN, DRAINED
1 (14 3/4 OUNCE) CAN CREAM-STYLE
CORN
1 (8 OUNCE) PACKAGE CORN MUFFIN
MIX (RECOMMENDED (JIFFY)
1 CUP SOUR CREAM
1/2 CUP BUTTER, MELTED
1-1 1/2 CUP SHREDDED CHEDDAR
CHEESE

Directions

- PREHEAT OVEN TO 350 DEGREES F
- IN A LARGE BOWL, STIR TOGETHER THE 2 CANS OF CORN, CORN MUFFIN MIX, SOUR CREAM, AND MELTED BUTTER.
- POUR INTO A GREASED CASSEROLE DISH. BAKE FOR 45 MINUTES, OR UNTIL GOLDEN BROWN.
- REMOVE FROM OVEN AND TOP WITH CHEDDAR.
- RETURN TO OVEN FOR 5 TO 10 MINUTES, OR UNTIL CHEESE IS MELTED.
- LET STAND FOR AT LEAST 5 MINUTES AND THEN SERVE WARM.