THE J.M. SMUCKER Co

# Creamy Corn Casserole

| Prep Time | Cook Time | Serves | Difficulty |
|---|---|---|---|
| 15 mins | 1 hr | 12 | N/A |

## Ingredients

- 2 eggs
- 1/2 cup (125 mL) butter, melted
- 3 tbsp (45 mL) sugar
- 1/2 tsp (2 mL) salt
- 1 1/2 cups (375 mL) corn kernels, fresh or frozen and thawed
- 1 can (398 mL / 14 oz) cream style corn
- 2 tbsp (30 mL) green onion, chopped
- 1 tbsp (15 mL) jalapeno pepper, finely chopped
- 1 cup (250 mL) sour cream
- 2/3 cup (150 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) **Purity®** Cornmeal
- 1 tbsp (15 mL) baking powder
- 1 cup (250 mL) cheddar cheese, shredded, optional

## Directions

**Step 1:**

Preheat oven to 350°F (175°C). Grease an 8” (20 cm) baking pan.

**Step 2:**

Mix first 9 ingredients together in large bowl. Add remaining ingredients (except cheese) and stir well to blend. Pour into prepared pan.

**Step 3:**

Bake 50-55 minutes or until centre is set and edges are golden. Top with cheese if using and continue baking until melted, 3-5 minutes.

## Images