

Corn Casserole

Ingredients:

- 1 can of whole kernel corn drained
- 1 can creamed-style corn
- 1 box (8 oz) corn bread mix
- 1 C sour cream
- 1/2 C butter, softened
- 1/2 C sugar
- 2 eggs, room temp.
- 1/2 C milk



Instructions:

1. Preheat oven to 325 degrees.
2. Place softened butter and sugar into large bowl. Mix, using hand mixer or stand mixer on medium speed until light and fluffy (5-8 min) using rubber spatula to scrape the side of the bowl while mixing.
3. Add eggs, one at a time, beating well after each addition. Beat in sour cream. Slowly alternate adding cornbread mix and milk. Then fold in cans of corn.
4. Grease a 13" x 9" baking dish. Pour mixture into baking dish and bake 45-50 min. until golden brown.