

# CREAMY CHEESY CORN CASSEROLE

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## Ingredients:

- 1/2 Cup butter melted
- 1 Cup sour cream
- 1 Egg
- 1 Quart jar or 32 ounces of canned corn
- 1 Cup cornmeal
- 1 Cup flour
- 1/3 Cup sugar
- 1.5 Tablespoons baking powder
- 1 Tablespoon salt
- 1 Cup shredded cheddar cheese



## Directions:

1. Preheat your oven to 350°F (175°C).
2. In a large mixing bowl, combine all the ingredients—except for the cheese—until well blended.
3. Transfer the mixture to a buttered or nonstick-sprayed 2-quart casserole dish and cover with a lid or foil. A dutch oven works great for this.
4. Bake for 45 minutes, then remove the cover, sprinkle the cheese evenly on top, and bake for an additional 15 minutes, or until the top is golden and bubbly.
5. Serve warm and enjoy!

Note: Any combo of corn will work -creamed or regular.

