

## Paula Deen's Corn Casserole Recipe - Creamy, Cheesy Southern Classic

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**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

- 1 (14.75-ounce) can creamed corn
- 1 (15.25-ounce) can whole kernel sweet corn, drained
- 1 (8.5-ounce) box Jiffy corn muffin mix
- 1 (8-ounce) container sour cream
- 1 stick butter, melted
- 1 cup cheddar cheese, shredded

### DIRECTIONS

1. Preheat the oven to 350°F and grease a 9x13-inch casserole dish or a 10-inch cast iron skillet.
2. Mix the base. In a large bowl, combine the creamed corn, drained whole kernel corn, Jiffy corn muffin mix, sour cream, and melted butter. Stir until fully incorporated.
3. Transfer to baking dish. Pour the mixture into your prepared dish and spread evenly.
4. Bake uncovered for 45 minutes. The center should be mostly set.
5. Add the cheese. Sprinkle shredded cheddar evenly over the top.
6. Bake again for 10-15 minutes, until the cheese is melted and lightly golden.
7. Rest before serving. Let the casserole sit for about 5 minutes to firm up slightly before scooping.

### SWAPS & NOTES

**Sour Cream Substitute:** Plain Greek yogurt works beautifully if you want a slightly lighter version.

**Cheese Options:** Sharp cheddar adds bold flavor, but Colby Jack or pepper jack can add a fun twist.

**Make It Spicy:** Add diced jalapeños or a pinch of cayenne.

**Extra Corn Flavor:** Stir in a handful of frozen corn for more texture.

### TIPS FOR SUCCESS

Stir just until combined to keep the texture tender.

The center should jiggle slightly but not look wet.

Those 5 minutes help the casserole set and make serving easier.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/paula-deens-corn-casserole-a-cheesy-comfort-food-classic/>