

Easy Jiffy Corn Casserole with Cheddar - Skillet Baked Perfection

comfort food and crowd favorite



OVEN
350°F

TIME
45 min

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INGREDIENTS

- 1 can (15 oz) creamed corn
- 1 can (15 oz) whole kernel corn, drained
- 1/2 cup sour cream
- 1/4 cup butter, melted
- 1 box (8.5 oz) Jiffy cornbread mix
- 1 egg
- 1/2 cup shredded cheddar cheese (optional)

DIRECTIONS

- 1.** Step 1: Preheat and Prep: Preheat your oven to 350°F (175°C). Grease a 10-inch cast iron skillet generously with butter or nonstick spray.
- 2.** Step 2: Mix the Batter: In a large mixing bowl, combine:
- 3.** Creamed corn
- 4.** Whole kernel corn (drained)
- 5.** Sour cream
- 6.** Melted butter
- 7.** Cornbread mix
- 8.** Egg
- 9.** Mix until smooth and well blended.
- 10.** Step 3: Pour and Bake: Pour the batter into the prepared skillet. Smooth the top with a spatula. Bake for 40-45 minutes, or until the top is golden and a toothpick inserted in the center comes out clean.
- 11.** Step 4: Add Cheese (Optional): If using cheese, sprinkle shredded cheddar on top during the last 10 minutes of baking. Let it melt into a bubbly, golden topping.
- 12.** Step 5: Cool and Serve: Let the casserole cool for a few minutes before slicing and serving warm.

TIPS FOR SUCCESS

- Use full-fat sour cream for the creamiest result.
- Don't overmix the batter - stir just until combined.
- Add a pinch of cayenne or chopped jalapeños.

Make it meaty : Stir in crumbled cooked bacon or sausage for a heartier version.

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

Original recipe: <https://chefmaniac.com/easy-jiffy-corn-casserole-with-cheddar-skillet-baked-perfection/>