

6-Ingredient Corn Casserole - A Southern-Style Favorite

Soft, creamy, cheesy, and baked until golden-this



OVEN
350°F

TIME
45 min

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INGREDIENTS

- 1 can whole kernel corn, drained
- 1 can cream style corn
- 8 oz sour cream
- 1 box Jiffy cornbread mix
- 1/2 stick (4 tbsp) butter, melted
- Cheddar cheese, shredded (use as much as you like!)

DIRECTIONS

1. Preheat Oven: Preheat your oven to 350°F (175°C).
2. Mix Ingredients: In a large bowl, combine:
3. Drained corn
4. Cream style corn
5. Sour cream
6. Jiffy cornbread mix
7. Melted butter
8. A handful of cheddar cheese (optional for the base)
9. Stir until just combined.
10. Pour into Baking Dish: Transfer the mixture to a greased casserole dish (9x13 works well). Spread evenly.
11. Bake: Bake for 45 minutes, or until the top is golden and the center is set.
12. Add Cheese & Finish Baking: Remove from oven and sprinkle generously with shredded cheddar. Return to the oven for a few more minutes until the cheese is melted and bubbly.

TIPS FOR SUCCESS

Use full-fat sour cream for maximum richness and creaminess.

Broil for 1-2 minutes at the end after adding cheese.

Add-ins like green chiles, jalapeños, or crispy bacon bits take it up a notch.

For a sweeter casserole, stir in 1-2 tablespoons of sugar with the mix.

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

Original recipe: <https://chefmaniac.com/6-ingredient-corn-casserole-a-southern-style-favorite/>