

The Best Corn Casserole Baked in a Cast Iron Skillet

Cast Iron Corn Casserole ??



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
- $\frac{1}{2}$ cup sour cream
- $\frac{1}{4}$ cup melted butter
- 1 box (8.5 oz) Jiffy cornbread mix
- 1 egg
- $\frac{1}{2}$ cup shredded cheddar cheese (optional)

DIRECTIONS

- 1.** Preheat the Oven: Set your oven to 350°F (175°C). Grease a 10-inch cast iron skillet generously with butter or nonstick spray.
- 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.** Stir until smooth and fully combined.
- 10.** Pour & Bake: Pour the mixture into your prepared skillet and smooth the top.
- 11.** Bake for 40-45 minutes, or until the edges are golden and a toothpick inserted near the center comes out clean.
- 12.** Add Cheese (Optional): In the last 10 minutes of baking, sprinkle the top with shredded cheddar cheese. Return to oven until melted and bubbly.
- 13.** Cool & Serve: Let it cool for 5-10 minutes before slicing or spooning out. Serve warm!

TIPS FOR SUCCESS

Don't skip greasing the skillet -it helps create that delicious golden crust.

Let the casserole cool slightly before cutting so it sets properly.

If using cheddar, use sharp or extra-sharp for the best flavor.

Stir in a pinch of cayenne or red pepper flakes.

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

Original recipe: <https://chefmaniac.com/the-best-corn-casserole-baked-in-a-cast-iron-skillet/>