

## Southern Cheesy Corn Bake: The Ultimate Creamy, Comforting Side Dish

creamy and gooey cheese sauce



**OVEN**  
**350°F**

**TIME**  
**10 min**

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**SAVE**  
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### INGREDIENTS

2 (15.25 ounce) cans whole kernel corn, drained  
1 (14.75 ounce) can cream-style corn  
1 (8 ounce) package cream cheese, softened  
 $\frac{1}{2}$  cup (1 stick) unsalted butter, melted  
1 cup shredded cheddar cheese (sharp or mild)  
... cup milk (whole milk recommended)  
Optional: ... cup chopped green onions or chives,  
for garnish

### DIRECTIONS

1. **1. Preheat Oven & Prepare Dish:** Preheat your oven to 350°F (175°C). Lightly grease a 9x13-inch baking dish (or an 8x8-inch dish for a thicker casserole).
2. **2. Combine Ingredients:** In a large mixing bowl, combine the 2 (15.25 ounce) cans whole kernel corn (drained), 1 (14.75 ounce) can cream-style corn, 1 (8 ounce) package softened cream cheese,  $\frac{1}{2}$  cup (1 stick) melted unsalted butter, 1 cup shredded cheddar cheese, and ... cup milk. Stir everything together with a large spoon or spatula until all ingredients are well combined and evenly distributed. Ensure the softened cream cheese is fully incorporated, leaving no lumps.
3. **3. Bake:** Pour the corn mixture evenly into the prepared baking dish. Bake in the preheated oven for 30-40 minutes, or until the casserole is bubbly around the edges, heated through, and the top is lightly golden brown.
4. **4. Rest & Serve:** Remove the Cheesy Corn Bake from the oven. Allow it to cool slightly for about 5-10 minutes before serving. This brief resting period helps the casserole set, making it easier to scoop and serve. If desired, garnish with chopped green onions or chives for a fresh touch. Serve warm and watch it disappear!

### SWAPS & NOTES

Corn: Using both whole kernel corn and cream-style corn provides a wonderful texture contrast.

You can use fresh corn kernels (about 3-4 cups total, half pureed for creaminess) for a fresher flavor if desired, but

canned makes it incredibly easy.

**Cream Cheese:** Ensure your cream cheese is fully softened to room temperature.

This is crucial for a smooth, lump-free, and creamy bake.

## TIPS FOR SUCCESS

**Soften Cream Cheese:** Ensure cream cheese is at room temperature for a perfectly smooth mixture.

**Drain Whole Kernel Corn Well:** Excess liquid can make the bake watery.

**Don't Overbake:** Bake until just bubbly and golden.

**Stir Well:** Make sure all ingredients, especially the cream cheese, are fully incorporated for consistent creaminess.

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

Original recipe: <https://chefmaniac.com/southern-cheesy-corn-bake-the-ultimate-creamy-comforting-side-dish/>