

## Slow-Cooker Creamed Corn: The Easiest, Creamiest Holiday Side Dish

2 (15 oz) cans whole kernel corn, drained



METHOD

**Slow cooker**

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**ChefManiac**

### INGREDIENTS

2 (15 oz) cans whole kernel corn, drained

2 (15 oz) cans creamed corn

1 (8 oz) block cream cheese, cubed

1/2 cup unsalted butter, cubed

1/4 cup whole milk

1 tbsp sugar

1/2 tsp salt

1/4 tsp black pepper

Swaps and Notes:

**Corn:** Canned corn is perfect for this recipe because it makes it so easy. You can also use fresh corn kernels that you've cut off the cob, or frozen corn. If using fresh or frozen, you may need to increase the cooking time slightly.

**Cream Cheese:** Full-fat cream cheese is a must for a rich, creamy texture. Don't use a low-fat version, as it may not melt as smoothly.

**Milk:** Whole milk works best for a rich, creamy texture. You can use half-and-half or heavy cream for an even richer result.

**Sugar:** The sugar helps bring out the natural sweetness of the corn. You can adjust the amount to your liking.

**Spice:** For a little kick, you can add a pinch of cayenne pepper or some smoked paprika.

Instructions:

**Combine Ingredients:** In the slow cooker insert, combine the drained whole kernel corn, creamed

corn, cubed cream cheese, cubed butter, whole milk, sugar, salt, and black pepper. Stir everything together until it's well combined.

**Cook:** Cover the slow cooker with a lid and cook on low for 2-3 hours.

**Stir and Serve:** Stir the creamed corn a couple of times during the cooking process to ensure that the cream cheese and butter are fully melted and incorporated. Serve warm.

**Tips for Success:**

**Cube the Cream Cheese and Butter:** Cubing the cream cheese and butter helps them melt more evenly and quickly, ensuring a smooth and creamy final product.

**Stir Occasionally:** Give the corn a good stir every hour or so to prevent anything from sticking to the bottom and to ensure all the ingredients are well mixed.

**Adjust Sweetness:** Taste the creamed corn before serving. If you prefer it sweeter, you can add a little more sugar. If you prefer it more savory, you can add a little more salt or black pepper.

**Serving Suggestions and Pairings:**

**Nutritional Information (Per Serving):**

**Calories:** Approximately 250

**Protein:** 5g

**Fat:** 18g

**Carbohydrates:** 20g

**Storage and Leftover Tips:**

**More Recipes You Will Love:**

**Final Thoughts:**

## DIRECTIONS

1. **Combine : Ingredients:** In the slow cooker insert, combine the drained whole kernel corn, creamed corn, cubed cream cheese, cubed butter, whole milk, sugar, salt, and black pepper. Stir everything together until it's well combined.
2. **Cook:** Cover the slow cooker with a lid and cook on low for 2-3 hours.
3. **Stir and : Serve:** Stir the creamed corn a couple of times during the cooking process to ensure that the cream cheese and butter are fully melted and incorporated. Serve warm.
4. **Tips for Success:** Cube the Cream Cheese and Butter: Cubing the cream cheese and butter helps them melt more evenly and quickly, ensuring a smooth and creamy final product.
5. **Stir : Occasionally:** Give the corn a good stir every hour or so to prevent anything from sticking to the bottom and to ensure all the ingredients are well mixed.
6. **Adjust : Sweetness:** Taste the creamed corn before serving. If you prefer it sweeter, you can add a little more sugar. If you prefer it more savory, you can add a little more salt or black pepper.
7. **Serving Suggestions and Pairings:** This Slow-Cooker Creamed Corn is an incredibly versatile side dish. It pairs perfectly with so many different meals. It's a fantastic side for roasted chicken, turkey, ham, or pork. It's also a great addition to a spread of other classic comfort foods like my recipe for These Easy Turkey Wings are My Favorite Comfort Food for Lazy Sundays or a hearty bowl of my This Cajun Chicken Sausage Gumbo is My Favorite Bowl of Southern Comfort.

8. **Nutritional Information (Per Serving):** Please note: This is an approximation and can vary based on the specific ingredients used.
9. **Calories:** Approximately 250
10. **Protein:** 5g
11. **Fat:** 18g
12. **Carbohydrates:** 20g
13. This is a rich and decadent side dish, so it's best enjoyed as a special treat.
14. **Storage and Leftover Tips:** Leftover creamed corn can be stored in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm it in the microwave or in a pot on the stove over low heat. You may need to add a splash of milk to loosen it up.
15. **More Recipes You Will Love:** If you're a fan of easy and delicious meals, you'll love some of my other creations. For a great weeknight dinner, my recipe for This Dorito Casserole is My Favorite Weeknight Dinner Shortcut is a lifesaver. And for a cozy, comforting dinner, you can't go wrong with my recipe for These Chicken Enchiladas are My Go-To for Cozy Crowd-Pleasing Dinners.
16. **Final Thoughts:** This Slow-Cooker Creamed Corn is a recipe that is sure to become a staple in your kitchen. It's simple, flavorful, and incredibly easy to make. It's the perfect way to get a delicious side dish on the table with minimal effort.
17. I'd love to know what your go-to slow-cooker side dish is! Let me know in the comments below. And don't forget to follow me for more delicious recipes. Happy cooking!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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**Adjust Sweetness:** Taste the creamed corn before serving.

If you prefer it sweeter, you can add a little more sugar.

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

Original recipe: <https://chefmaniac.com/slow-cooker-creamed-corn-the-easiest-creamiest-holiday-side-dish/>