

Corn Casserole



Ingredients

1 stick salted butter
8 ounces sour cream
8.5 ounces cornbread mix
1 can cream style corn
1 can whole kernel corn (drained)

Servings: 9

Time: 1 hour

Instructions

1. Preheat oven to 350°F. Grease an 8x8" pan with butter on the bottom and sides.
2. Place the unwrapped butter into a small bowl and melt in the microwave for 30 seconds.
3. On a digital scale, measure 8.5 oz. of cornbread mix in a mixing bowl.
4. Add the melted butter into the bowl of the cornbread mix. Add the sour cream and the can of cream style corn. Drain the can of whole kernel corn first before adding it to the bowl.
5. Mix thoroughly in the bowl and pour into the greased pan.
6. Use a spatula and smooth the top so it's level. Place onto the center rack of the oven and cook at 350°F for about 45-50 minutes or until golden brown on top.
7. Remove from oven and place on a cooling rack to cool for 15 minutes before serving.