

Jiffy Corn Casserole Recipe



This Jiffy corn casserole recipe is part cornbread, and part corn pudding. It's a classic family recipe that's delicious any time of year, but it's especially wonderful at Thanksgiving and Christmas.

Course	Side Dish
Cuisine	American
Keyword	corn casserole, corn casserole recipe, jiffy corn casserole
Prep Time	10 minutes
Cook Time	45 minutes
Total Time	55 minutes
Servings	6 people
Calories	232kcal
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Ingredients

- 1 box Jiffy Corn Muffin Mix (8.5 oz.)
- 1/2 cup melted butter
- 8 oz. sour cream
- 1 15.25 oz. can of regular kernel corn (drained)
- 1 15.25 oz. can of creamed corn
- 2 large eggs

Instructions

1. Preheat oven to 350 degrees F.
2. Put the eggs in a large mixing bowl and whip slightly with a fork.
3. Add melted butter, sour cream, and both cans of corn. Whisk together until well combined. Make sure to drain the whole kernel corn first.
4. Add Jiffy Corn Muffin mix. Stir until it's everything is completely mixed together.
5. Pour into buttered 8x8 inch casserole dish.
6. Bake for 45 minutes, uncovered.
7. When done, top will be golden and edges will be slightly cracked. Middle should be firm to the touch. (Not jiggly.)

Notes

This recipe as written bakes in an 8x8 inch pan. It can easily be doubled, and still cooks evenly. We use a double recipe every Thanksgiving. A double recipe should be baked in a 9x13 inch pan and will take 1 to 1 1/2 hours to bake.

Nutrition

Calories: 232kcal | Carbohydrates: 2g | Protein: 3g | Fat: 24g | Saturated Fat: 14g | Polyunsaturated Fat: 1g | Monounsaturated Fat: 6g | Trans Fat: 1g | Cholesterol: 118mg | Sodium: 155mg | Potassium: 72mg | Fiber: 0.002g | Sugar: 1g | Vitamin A: 788IU | Vitamin C: 0.4mg | Calcium: 51mg | Iron: 0.3mg

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