



Noreen's Kitchen

Scalloped Corn Casserole

Ingredients

4 cups frozen corn, thawed
4 eggs
1 cup milk
1/2 cup heavy cream
1 cup saltine cracker crumbs
1/4 cup butter, melted

2 tablespoons sugar
1 teaspoon salt
1 teaspoon onion powder
1 teaspoon cracked black pepper

Topping

1 cup saltine cracker crumbs

Step by Step Instructions

Pre-heat oven to 350 degrees.

Grease an 8 inch square, shallow baking dish.

Beat eggs in a large mixing bowl.

Add milk, cream and seasonings and whisk to combine.

Add in cracker crumbs and corn and stir to incorporate.

Pour mixture into prepared baking dish.

Top with additional cup of cracker crumbs.

Bake for 40 t 50 minutes until a knife inserted in the center, comes out clean.

Allow casserole to sit for at least 10 minutes before serving.

Enjoy!