

# Corn Casserole

PREP TIME 10 minutes

COOK TIME 45 minutes

TOTAL TIME 55 minutes

SERVINGS 8 servings

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★★★★★  
[4.98 from 327 votes](#)

Jiffy Corn Casserole is moist and fluffy with a sweet corn flavor.

## Ingredients

- ½ cup salted butter **melted**
- 2 large eggs
- 8.5 ounces Jiffy Corn Muffin Mix **1 box**
- 2 cups corn kernels **canned or frozen, drained and thawed**
- 15 ounces creamed corn **1 can**
- 1 cup sour cream

## Instructions

1. Preheat the oven to 350°F. Grease a 2 qt casserole dish and set aside.
2. In a medium bowl, combine melted butter, eggs, corn muffin mix, corn kernels, creamed corn, and sour cream. Stir to combine.
3. Spread the batter in the prepared baking dish.
4. Bake 45-55 minutes or until golden brown.

## Notes

### Optional Additions:

- 2 tablespoons minced onion, green onion, or diced jalapeno peppers.
- crumbled bacon or bacon bits
- 1 cup sharp cheddar, parmesan, or pepper Jack cheese

**Make Ahead** - After baking, cool thoroughly, cover tightly with plastic wrap, and refrigerate for up to 2 days.

**Reheat Before Serving** - Before reheating, let the casserole sit at room temperature for 60 minutes. Then, bake at 350°F for 15-20 minutes or until it's heated through.

**Leftovers** - Store leftovers in the refrigerator for up to 4 days or in the freezer for up to 3 months. Thaw before reheating.

## Nutrition Information

Calories: 371, Carbohydrates: 41g, Protein: 6g, Fat: 22g, Saturated Fat: 12g, Polyunsaturated Fat: 2g, Monounsaturated Fat: 7g, Trans Fat: 1g, Cholesterol: 67mg, Sodium: 550mg, Potassium: 250mg, Fiber: 4g, Sugar: 11g, Vitamin A: 744IU, Vitamin C: 5mg, Calcium: 58mg, Iron: 1mg

(Nutrition information provided is an estimate and will vary based on cooking methods and brands of ingredients used.)

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