

BAKED CORN CASSEROLE

This custardy baked creamy corn casserole will soon become a dinner time staple! Serve with a bbq or make your holiday dinner table complete. Enjoy!

TOOLS

- 8x8 baking dish + Non stick spray
- Small saucepan
- Whisk + bowl

INGREDIENTS

- 1/2 cup butter
- 1/4 cup all purpose flour
- 1/4 cup granulated white sugar
- 2 eggs, whisked
- 1 cup milk
- 1 341ml/12 oz can whole kernel sweet corn, drained
- 1 398ml/14 oz can creamed-style sweet corn
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper

DIRECTIONS

1. Preheat the oven to 350 F.
2. In a saucepan, heat the butter on medium low until it's nice and melted. Take off the heat, set aside.
3. In a large bowl, add your melted butter. Whisk in your flour, then whisk in sugar, eggs, and milk.
4. Next let's add in our creamed corn and drained corn niblets. Season with ½ teaspoon of salt and a few cracks/pinches of pepper.
5. Pour this mixture into a greased 8x8" baking dish.
6. Bake uncovered at 350 F for approximately 1 hour and 15 minutes, until the center is set and the corn casserole is brown and caramelized on top. Let stand for 5 minutes, serve warm.