



Corn Spoon Bread

Servings: **6 servings**

Ingredients

- 1 (15 1/4-ounce) can whole kernel corn, drained
- 1 (14 3/4-ounce) can cream-style corn
- 1 (4-ounce) can diced hot jalapeños
- 1 (8-ounce) package corn muffin mix (recommended: Jiffy)
- 1 cup sour cream
- 1 egg, lightly beaten
- 1/2 cup heavy cream
- 1/2 stick butter, melted
- 1 to 1 1/2 cups shredded Cheddar

Directions

Preheat oven to 350 degrees F.

In a large bowl, stir together the 2 cans of corn, jalapeños, corn muffin mix, sour cream, egg, heavy cream, cheese, and melted butter. Pour into a greased 8 by 8-inch casserole dish. Bake for 50-55 minutes, or until golden brown. Let stand for at least 5 minutes and then serve warm.

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