

# Corn Soufflé



4.88 from 33 votes

Easy corn casserole for the holidays, made with corn muffin mix, canned corn, egg, butter and sour cream, a favorite holiday side dish.

Prep Time

15 mins

Cook Time

45 mins

Total Time

1 hr

Course: Side Dish   Cuisine: American   Servings: 8   Calories: 256kcal   Author: [Kelly](#)

## Ingredients

- 1 15-oz. can whole kernel corn drained
- 1 15-oz. can cream-style corn
- 1 egg lightly beaten
- 4 tablespoons butter melted
- 1 cup sour cream
- 1 8 1/2 oz box corn muffin mix

## Instructions

1. Preheat oven to 350 °
2. Lightly butter a 2-quart casserole dish.
3. Combine all ingredients and mix well. Pour into casserole dish and bake 45 – 55 minutes, until set but not too firm and dry. (It depends on the shape/size of your casserole dish. A deeper dish takes longer.)

## Notes

- I've only ever used Jiffy Corn Muffin Mix so if you use another brand, I would use the same amount.
- Casserole dish shape and size will affect cooking time, start checking at 45 minutes, it should be firm to the touch and set, not too jiggly.
- Leftovers are delicious and reheat well in the microwave, just cover lightly with a damp paper towel and microwave on high until hot.

## Nutrition

Calories: 256kcal | Carbohydrates: 25g | Protein: 4g | Fat: 16g | Saturated Fat: 8g |