



Jiffy Corn Casserole

★★★★☆

This corn casserole starts off with a box of Jiffy mix, making for an easy side dish that is a huge hit with family and friends. This is a must make at all of our holiday dinners, and I secretly love how simple it is!

Course Side Dish

Cuisine American

Keyword easy side dish recipes, holiday recipes, weeknight dinner recipes

Prep Time 10 minutes

Cook Time 45 minutes

Total Time 55 minutes

Servings 8 servings

Calories 390kcal

Author [Karly Campbell](#)

Ingredients

- 1 box Jiffy cornbread mix
- 30 ounces corn drained
- 15 ounces creamed corn
- 2 large eggs
- 1 cup sour cream
- 1/4 cup melted butter
- 1/4 teaspoon cayenne pepper
- Salt and pepper to taste

Instructions

1. Preheat oven to 350 degrees. Spray 9x9 baking dish with non-stick cooking spray.
2. Add all of the ingredients to a large mixing bowl and stir well to thoroughly combine.
3. Pour mixture into prepared baking dish and bake for 45-50 minutes or until the center is set and a tester comes out mostly clean.

Notes

The center should be just set and a tester should come out mostly clean. Do not overbake.

Nutrition

Calories: 390kcal | Carbohydrates: 53g | Protein: 8g | Fat: 18g | Saturated Fat: 8g | Cholesterol: 77mg | Sodium: 490mg | Potassium: 394mg | Fiber: 5g | Sugar: 13g | Vitamin A: 805IU | Vitamin C: 8.6mg | Calcium: 62mg | Iron: 1.7mg