



Baked Cream Corn

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 5 mins

Description

This baked cream corn recipe learned from my godmother who was a chef brings back a special Southern nostalgia Simple yet flavorful it is a wonderful side dish for any meal Play with the spice and sugar measurements to suit your own taste

Ingredients

- - 2 eggs - 2 tablespoons milk - 2 (14.75 ounce) cans creamed corn - 2 tablespoons butter
- diced - 1 tablespoon all-purpose flour - 1 tablespoon white sugar - ½ teaspoon black pepper - ½ teaspoon celery salt - ½ teaspoon onion powder - ¼ teaspoon garlic powder

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Beat together eggs and milk in a large bowl until combined. Blend in corn and butter. Stir in flour
2. sugar
3. black pepper
4. celery salt
5. onion powder
6. and garlic powder until well combined. Transfer to a glass pie plate. Bake in the preheated oven until the top is golden and bubbly
7. 45 to 60 minutes. Allow to cool for 10 minutes before serving.