

baked creamed corn casserole

INGREDIENTS

1 Tbsp. butter, melted
1 (14.75 ounce) can cream style corn
4 egg yolks
2 Tbsp. sugar
1 cup whole milk
2 Tbsp. all-purpose flour
¼ tsp. salt
4 beaten egg whites

Makes 6 – 8 servings

DIRECTIONS

1. Preheat oven to 300°.
2. Melt butter slowly in a small pan and then set aside to cool slightly.
3. Combine all of the ingredients listed except for the egg whites into a baking dish and mix thoroughly.
4. Gently fold in the egg whites just until combined.
5. Bake uncovered for one hour and fifteen minutes or until the center is fully set and edges are golden brown.

Refrigerate leftovers for up to 3 days. Reheat in a 350 ° oven for 10 to 15 minutes until heated through.