

# CORN SOUFFLE

By Nancy Berry



Serves: 8 servings

## Ingredients

- 1 (15-oz.) can corn niblets, with liquid
- 1 (15-oz.) creamed corn, with liquid
- 1 (8.5 ounce) box Jiffy corn muffin mix, unprepared
- 1 cup sour cream
- ½ cup melted butter
- Preheat oven to 350 degrees and lightly grease a 9" square baking dish.
- In a medium bowl, mix all ingredients together and bake for 50-60 minutes or until soufflé is nice and golden brown and the center is set.

## Notes

This can be doubled and baked in a 9x13 baking dish. Just make sure to cook it 10-15 minutes longer or until center is not jiggly.