

Cornbread Casserole

Thomas Kennedy



Ingredients

- 1 can whole kernel corn, drained
- 1 can creamed corn
- 1 package dry cornbread mix
- 1 cup sour cream
- ½ cup butter, melted
- 2 large eggs, beaten

Directions

1. Preheat oven to 350 degrees F. Lightly grease 9x9-inch baking dish.
2. Mix whole and creamed corn, cornbread mix, sour cream, melted butter, and eggs together until well combined.
3. Spoon mixture into dish.
4. Bake in oven until the top is golden brown, about 45 minutes.

