

# Jiffy Cornbread Casserole

This is my favorite Jiffy cornbread corn casserole recipe. As far as I'm concerned, you can never have too much corn, and this recipe uses it in three forms: regular, creamed, and Jiffy mix. It is so moist and delicious, it will make your mouth water as soon as you smell it beginning to bake! Cornbread casseroles are appropriate for many different occasions, so you'll likely make this recipe a lot. Bring it to your next family gathering and watch how quickly it disappears.

Cooking Time: 1 hr 40 min -- 4

## Ingredients:

- 1 (17-ounce) can whole corn
- 1 (17-ounce) can creamed corn
- 1 cup sour cream
- cup margarine, melted
- 1 (8.5-ounce) package Jiffy Corn Muffin mix
- 2 eggs

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## Instructions:

Preheat oven to 300 degrees F.

Drain cans of corn. Then, combine all ingredients in a large bowl and mix thoroughly.

Pour into a 2-quart casserole dish.

Bake for 1 hour 40 minutes.

## Did You Know?

Jiffy is a brand of baking mixes produced by the Chelsea Milling Company in Chelsea, Michigan. The Chelsea Milling Company has been producing various baking mixes since the 1930s. The company, formerly known as Chelsea Roller Mill, packages their products in a widely-recognized, small box with the brand's logo in blue. Jiffy was the first prepared baking mix to ever be sold to the American public, created by a woman named Mabel White Holmes. The company is now run and managed by her grandson, Howdy Holmes, a former Indianapolis 500 driver, who became the CEO in 1995. The company produces 1.6 million boxes of its products each day, of which, its corn muffin mix accounts for 91 percent of the company's retail sales. As of 2015, Chelsea Milling Company produces and sells 19 different mixes, which are distributed to all 50 U.S. states and 32 other countries. The company's most popular products are muffin mixes, including their corn muffin mix, banana muffin mix, chocolate muffin mix, and more. The company also makes brownie mix, cake mixes, pie and pizza crust mixes, frosting mixes, and multi-purpose baking mixes.

Holiday: Thanksgiving

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