

Southern Baked Corn Casserole

by [AllFreeCasseroleRecipes.com](https://allfreecasserolerecipes.com) Test Kitchen

Cooking Time: 30 min

Ingredients

- 1¼ cup all purpose flour
 - ¾ cup yellow cornmeal
 - 1/4 cup sugar
 - 2 teaspoons baking powder
 - ½ teaspoon ground cumin
 - ½ teaspoon salt
 - 1 cup (one 8.2-ounce can) creamed corn
 - 1 cup Mexican-style corn kernels (frozen or canned, well drained)
 - 2 green onions
 - 1 cup sour cream or plain yogurt
 - 1 stick butter, melted
 - 1 egg
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Instructions

1. Preheat the oven to 400 degrees F. Spray an 8 x 8 inch baking dish with cooking spray.
2. Mix the flour, cornmeal, sugar, baking powder, cumin, and salt together in a large bowl. Mix all remaining ingredients in another bowl until well combined, then stir the two mixtures together just until no dry particles remain.
3. Spoon the batter evenly into prepared baking dish and bake for 45 minutes, or until the center tests dry when a toothpick is inserted. Let cool about 10 minutes before serving.

Editor's Note:

You can use plain corn kernels and add 2 tablespoons chopped green or red bell pepper, or chopped pimento. If you like it spicy, add up to 2 tablespoons finely chopped jalapeno.

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