

Florida Sweet Corn Casserole



Ingredients

2 eggs beaten
3 tbsp. granulated sugar
½ cup heavy cream
¼ cup milk
4 oz. sour cream
4 tbsp. butter, melted
½ cup coarse cornmeal
1 tsp. baking powder
½ tsp. salt
¼ tsp. ground pepper
½ cup all-purpose flour
2 cups of fresh Florida Sweet Corn, cut off the cob, and cob scrapped dry (approximately 4-6 large ears)

Procedure

1. Preheat oven to 350°F.
2. Whisk together eggs, sugar, heavy cream, milk, sour cream and melted butter.
3. In a separate bowl, whisk together cornmeal, baking powder, salt, pepper, and flour.
4. Add the wet ingredients to the dry ingredients while whisking. Stir in corn and corn juice.
5. Coat a 9X13 baking dish with soft butter or pan spray. Add mixture.
6. Bake for approximately 45-60 minutes or until set.
7. Serve hot or warm.

Serves a bunch ☺

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