



Rich, creamy, and slightly sweet, this Southern classic combines JIFFY Corn Muffin Mix, butter, sour cream, and corn for the perfect side dish. Simple and delicious!

Ingredients

- 1 (8.5-ounce) package JIFFY Corn Muffin Mix
- 1 (14.75-ounce) can cream style corn
- 1 (15-ounce) can whole kernel corn, drained
- 1/2 cup butter, melted (1 stick)
- 1 cup sour cream
- 3 eggs
- 1/2 teaspoon salt

Method

Step 1 - Preheat the oven to 375°F and lightly grease a 2-quart casserole dish with nonstick cooking spray.

Step 2 - In a large bowl, combine the ingredients and mix well.

Step 3 - Pour the mixture into the casserole dish.

Step 4 - Bake 40 to 50 minutes, or until the spoon bread is golden brown and set.