



Linking All Types of Teachers to International Cross-cultural Education

Jill's Corn Soufflé (Corn Cake, Corn Pudding)

9x13 metal or glass pan (i.e. brownie pan)

Preheat oven to 350 degrees

2 cans of Creamed Corn

2 cans of Corn – drained

2 boxes of Jiffy Corn Muffin Mix (found in the baking section)

16oz of Sour Cream

4 sticks of butter (1 lb.) – melted

6 beaten eggs (optional) - will make a more cake-like soufflé

Mix all ingredients together. Pour in pan. Place pan on baking sheet. Put in center of oven.

Bake for 45-60 minutes until the top has slightly browned and the center is fully cooked.

Check at 45minutes to see if the center is fully cooked.

If it jiggles too much, it needs to remain in oven longer.

Let stand for 10-15 minutes before serving. Enjoy!

The eggs are optional. I have made it both ways. The eggs make for a more cake-like soufflé.

Jill McKillips

mckilli5@msu.edu