

## CORN CASSEROLE

*Adapted from Paula Deen's recipe on foodnetwork.com*

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- Preheat oven to 350 degrees
- In a large mixing bowl, mix together the following:
  - **One 15 1/4-ounce can whole kernel sweet corn, drained**
  - **One 14 3/4-can cream corn**
  - **1/2 cup full fat sour cream**
  - **1/2 cup nonfat plain Greek yogurt**
  - **1/4 cup unsalted butter, melted**
  - **1/4 cup margarine, melted (I used Smart Balance Light with Flax Oil)**
  - **One 8-ounce package Jiffy brand corn muffin mix**
- Mixture should be a creamy consistency
- Pour evenly into a greased 9x13 baking dish
- Place in oven and bake 45 minutes or until edges turn a golden brown
- Remove from oven and sprinkle top with **3/4 to 1 cup shredded cheddar cheese**, just enough to lightly cover the top
- Return to oven and bake an additional 5 minutes, until cheese is melted
- Remove from oven and let sit 5 minutes before cutting to serve



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