

## Corn Casserole in the Crock Pot

★★★★★

This corn casserole (or corn pudding) in the crock pot is one of my most requested sides! People cannot get enough of this during Thanksgiving, Christmas, Easter or any time of year.

**Course** Crock Pot Meal, Side Dish  
**Cuisine** American  
**Keyword** corn casserole, corn pudding

**Prep Time** 5 minutes  
**Cook Time** 2 hours 30 minutes

**Servings** 12  
**Calories** 122 kcal

### Ingredients

- 1 can yellow corn drained
- 1 can cream style corn
- 2 tablespoons sugar
- 1 egg beaten
- 1 cup sour cream
- 1 cup shredded cheddar cheese mild or medium sharpness
- ¼ cup butter melted
- 1 pouch cornbread mix 6-7 ounce package

### Instructions

1. In a large mixing bowl, combine all ingredients.
2. Spray the inside of a slow cooker with non-stick cooking spray. Pour the corn casserole batter into the slow cooker.
3. Cover the slow cooker and set to high. Slow cook for approximately 2 ½ hours, until the center has set.
4. Transfer the corn casserole to a serving bowl and serve hot.

### Recipe Notes

Makes 12 servings

Prep time: 5 minutes

Cook time: 2 ½ hours

Nutrition Facts	
Corn Casserole in the Crock Pot	
Amount Per Serving	
<b>Calories</b> 122	Calories from Fat 99
% Daily Value*	
<b>Fat</b> 11g	17%
Saturated Fat 7g	44%
<b>Cholesterol</b> 44mg	15%
<b>Sodium</b> 114mg	5%
<b>Potassium</b> 41mg	1%
<b>Carbohydrates</b> 3g	1%
Sugar 3g	3%
<b>Protein</b> 3g	6%
<b>Vitamin A</b> 352IU	7%
<b>Vitamin C</b> 1mg	1%
<b>Calcium</b> 92mg	9%
<b>Iron</b> 1mg	6%
* Percent Daily Values are based on a 2000 calorie diet.	