

GLUTEN-FREE CORN CASSEROLE

Ingredients

For Cornbread Mix:

- 1/2 cup gluten-free 1:1 baking flour
- 1/2 cup fine gluten-free cornmeal
- 1/4 cup granulated sugar
- 3/4 tsp salt
- 1/2 tsp baking soda

For Casserole:

- 8 Tbsp butter, melted
- 1 cup sour cream
- 2 large eggs
- 1 (15-oz.) can creamed corn
- 1 (15-oz.) can whole corn, well-drained

Directions

1. Pre-heat oven to 350F. Spray a 9x9-inch or 11x7-inch baking dish with cooking spray and set aside.
2. In a medium bowl, whisk together the ingredients for the cornbread mix.
3. In a large bowl, whisk together the melted butter and sour cream. Whisk in the eggs. Add the creamed corn and the drained whole corn and stir to evenly combine. Add the cornbread dry mix to the wet ingredients and fold together with a rubber spatula or spoon until well-combined.
4. Pour into the prepared baking dish and bake until set, about 40-50 minutes. A toothpick inserted into the middle of the casserole should come out clean and the center should no longer jiggle.
5. Let cool for 10-15 minutes before serving. Enjoy!

Serves 8

Source: MeaningfulEats.com