



from the kitchen at  
Lake Waubesa Bible Camp

## Corn Bread Casserole

Preheat oven to 375.

Makes 2- 8 x 8 pans of casserole.

### Ingredients

- 2 8.5 oz. pkg. Corn Muffin Mix (or 2.5 c. corn muffin mix- Gluten free corn muffin mix can be substituted)
- 1 cup margarine or butter, melted
- 1 can (14.75 oz) whole kernel corn, drained
- 1 can (14.75 oz) cream style corn
- 2 cup sour cream
- 4 eggs

### Directions :

1. Pour butter and cans of corn into bowl.
2. Mix well.
3. Blend in sour cream.
4. Beat eggs in separate bowl and add to corn mixture. Stir.
5. Add corn muffin mix and blend thoroughly.
6. Divide in 2. Pour into sprayed pans.
7. Bake at 375 for 35-40 minutes.

