



Skillet Corn Bake

PREP TIME: 10 MINUTES | COOK TIME: 45 MINUTES | SERVES: 12

Delicious with turkey, ham, and other holiday sides, this rich and savory corn bake has a light, fluffy texture with pops of golden sweet corn in every bite. It is sure to be the talk of the table and become a new holiday favorite.

If a deep, 12-inch oven-safe skillet is unavailable, prepare in a 9x13-inch baking dish.

Ingredients

- 3 cans (15.25 oz. each) whole kernel corn, drained well in a colander
- 1/4 cup unsalted butter
- 2 tsp. fresh thyme leaves or 1/2 cup thinly sliced green onion
- 3/4 cup all-purpose flour
- 2 tsp. baking powder
- 1 tsp. kosher salt and 1/4 tsp. ground black pepper
- 1/8 to 1/4 tsp. cayenne pepper
- 6 eggs
- 2 cups chicken broth or chicken stock
- 1 cup sour cream
- Garnish options: Combine any of the following with the reserved corn - sliced chives or green onions, cooked and crumbled bacon, sliced jalapeños, shredded white cheddar

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Instructions: *Deep, 12-inch oven-safe skillet*

1. Heat oven to 400°F. Heat a 12-inch cast iron or other deep, 12-inch oven-safe skillet over medium-high heat until hot. Add corn (reserve ½ cup for garnish), butter, and thyme; cook 5 minutes, stirring occasionally.
3. While corn cooks, whisk together flour, baking powder, salt, pepper, and cayenne in a large bowl; add remaining ingredients and stir until smooth. Pour evenly over corn.
4. Transfer skillet to oven and bake 35 to 40 minutes until edges are puffed and golden and center is set but slightly wobbly (a knife inserted in center should come out clean). Let cool 5 minutes before garnishing.

Instructions: *9x13 Inch Baking Dish*

1. Heat oven to 400°F. Coat a 9x13-inch baking dish (3-qt.) with non-stick cooking spray. Sprinkle corn evenly over bottom of dish, reserving 1/2 cup for garnish.
3. Stir together flour, baking powder, thyme, salt, pepper, and cayenne in a large bowl. Melt the butter and add to flour mixture with remaining ingredients; whisk until smooth. Pour evenly over corn.
4. Bake 40 to 45 minutes until edges are puffed and golden and center is set but slightly wobbly (a knife inserted in center should come out clean). Let cool 5 minutes before garnishing.