

A Sutherland Belle

Spoonbread (Sweet Corn Pudding)

INGREDIENTS

- 1 (8.5 ounces) package JIFFY Corn Muffin Mix
- 1 (14.75 ounces) can cream style corn
- 1 cup corn kernels, frozen or canned
- 1 (8 ounces) container Creme fraiche
- ¼ cup unsalted butter, melted
- 2 large eggs
- 2 tablespoons sugar
- ¼ teaspoon salt

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Lightly oil a 12-inch oven-proof skillet or coat with nonstick spray.
2. In a large bowl, combine JIFFY Corn Muffin Mix, cream-style corn, corn kernels, sour cream, yogurt, butter, eggs, sugar, and salt.
3. Spread corn mixture into the prepared skillet. Bake until golden brown and set about 20-25 minutes. (Depending on your oven you may need to cook a little longer; however, you still want the center to be a little jiggly.)
4. Serve warm.