



Creamed Corn Souffle

Yield: 20 each 5 oz servings, 2" half pan.

Ingredients:

- 4 lb. [Reser's Sweet Corn with Butter](#) (71117.56013)
- 8 Eggs, beaten
- 1 ½ cup Butter, melted
- 4 cups Sour cream
- 2 cups AP flour
- 2 cups Yellow cornmeal
- ½ cup Sugar
- ¼ cup Baking powder
- 2 tsp Sea salt

Directions:

1. Preheat oven to 375°F.
2. In a small bowl, mix flour, cornmeal, sugar, baking powder, and sea salt and set aside.
3. In a large bowl, beat the eggs with melted butter and sour cream.
4. Fold in the cold Reser's Sweet Corn w/ Butter until combined.
5. Fold the dry mixture into the corn wet mixture to combine, without overmixing.
6. Spray a 2" half pan and fill with souffle base.
7. Bake uncovered for 45-50 minutes until browned and the base is set and not jiggly.
8. Serve warm.