Creamed Corn Soufflé

Yield: 20 each 5 oz servings

Ingredients:

- 4 lbs Reser's® Sweet Corn with Butter (71117.56013)
- 8 Eggs, beaten
- 1 ½ cups 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 with Butter until combined.
5. Fold the dry mixture into the corn mixture to combine, without overmixing.
6. Spray a 2-inch 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.

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