



Corn Souffle



Ingredients:

½ cup butter, melted in a
casserole dish

2 eggs

4 tablespoons sugar

3 tablespoons flour

1 (16 ounce) can whole
corn, drained

1 (16 ounce) can creamed
corn

Directions:

1. In a casserole dish, whip together butter, eggs, sugar and flour.
2. Then mix in corn.
3. Bake at 350 degrees for 45 minutes (uncovered.)