

Slow Cooker Corn Casserole

Gwen
www.SlowCookerKitchen.com

*2 cans corn, drained
1 can creamed corn
1 carton (8 ounce) cream cheese
1/2 cup sour cream
1/2 cup milk
1/2 stick butter
1 box corn muffin mix
1 cup Cheddar cheese, shredded*

Spray the crockpot with nonstick cooking spray.

In a bowl, combine the corn, creamed corn, cream cheese, sour cream, milk, butter and corn muffin mix. Mix well. Pour the mixture into the slow cooker. Top with the cheese.

Cover and cook on LOW for four to six hours.

When fully cooked, the mixture will begin to pull away from the sides of the crockpot.

Per Serving (excluding unknown items): 2713 Calories; 209g Fat (67.7% calories from fat); 70g Protein; 154g Carbohydrate; 14g Dietary Fiber; 565mg Cholesterol; 3626mg Sodium. Exchanges: 4 Grain(Starch); 6 1/2 Lean Meat; 1 Non-Fat Milk; 37 1/2 Fat; 5 1/2 Other Carbohydrates.