



Paula Deen's Corn Casserole is a beloved [Southern comfort food](#) known for its creamy texture and rich, savory flavor. This classic dish combines simple ingredients into a side dish that's perfect for family dinners, holiday gatherings, or potlucks. The secret to its popularity lies in the balance between sweetness from corn and creaminess from other key ingredients.

What makes this recipe stand out is its versatility—it pairs well with various mains such as roasted turkey, grilled chicken, or barbecue. The casserole's golden crust and soft interior make every bite irresistible. For those who love a traditional Southern dish, Paula Deen's Corn Casserole never disappoints.

Ingredients for the Perfect Corn Casserole Recipe

To make Paula Deen's Corn Casserole, you'll need just a handful of pantry staples. Here are the essential ingredients:

- Whole kernel corn (drained)
- Creamed corn
- Corn muffin mix (such as Jiffy)
- Sour cream
- Butter, melted
- Shredded cheese (optional for a cheesy corn casserole twist)

These ingredients come together to create a dish that's creamy, flavorful, and satisfying. The addition of sour cream gives the casserole its signature richness, while the melted butter ensures a perfectly moist texture.



Step-by-Step Guide to Making Paula Deen's Corn Casserole

1. **Preheat the Oven:** Start by preheating your oven to 350°F (175°C).
2. **Mix the Ingredients:** In a large bowl, combine the whole kernel corn, creamed corn, corn muffin mix, sour cream, and melted butter. Stir until well blended.
3. **Optional Cheese Addition:** If you prefer a cheesy corn casserole, mix in shredded cheese at this stage.
4. **Transfer to Baking Dish:** Pour the mixture into a greased 9×13-inch baking dish.
5. **Bake:** Place the dish in the preheated oven and bake for 45 to 50 minutes or until the top is golden brown and a toothpick inserted in the center comes out clean.
6. **Cool and Serve:** Allow the casserole to cool slightly before serving.

This easy recipe delivers a delicious result every time, making it a go-to choice for many home cooks.

Tips for a Creamy and Cheesy Corn Casserole

To ensure your Paula Deen's Corn Casserole turns out perfectly, consider these tips:

- **Don't Overmix:** Stir the ingredients until just combined to maintain a light and fluffy texture.
- **Use Fresh Corn (Optional):** For a fresher taste, substitute canned corn with fresh corn kernels.



- **Cheesy Twist:** Add a mix of sharp cheddar and Monterey Jack cheese for an extra layer of flavor.
- **Golden Crust:** If you love a crispy top, broil the casserole for a few minutes at the end of baking.

By following these tips, you can elevate your corn casserole to a whole new level.

Corn Casserole Without Jiffy: How to Make it from Scratch

If you prefer to avoid using boxed mixes, you can still enjoy a homemade version of Paula Deen's Corn Casserole. Here's how to make your own corn muffin mix:

Homemade Corn Muffin Mix Recipe:

- 2/3 cup cornmeal
- 1/3 cup all-purpose flour
- 3 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt

Combine these dry ingredients and use them as a substitute for store-bought corn muffin mix. Proceed with the rest of the recipe as usual.

This scratch-made version offers the same delicious results with a more natural approach.



Comparing Paula Deen's Corn Casserole to Pioneer Woman's Version

Paula Deen's Corn Casserole Recipe Steps

1. Ingredients:

- 1 can whole kernel corn, drained
- 1 can creamed corn
- 1 cup sour cream
- 1/2 cup melted butter
- 1 box (8.5 oz) Jiffy corn muffin mix
- Optional: Shredded cheddar cheese (for topping)

2. Instructions:

- Preheat the oven to 350°F (175°C).
- In a large mixing bowl, combine the whole kernel corn, creamed corn, sour cream, melted butter, and Jiffy corn muffin mix.
- Stir until fully mixed and smooth.
- Pour the mixture into a greased 9×13-inch baking dish.
- Bake uncovered for about 45-50 minutes, or until the top is golden brown and a toothpick comes out clean from the center.
- Optional: Add a layer of shredded cheddar cheese during the last 10 minutes of baking.

Pioneer Woman's Corn Casserole Recipe Steps

1. Ingredients:

- 4 cups frozen corn (thawed)
- 1/3 cup heavy cream
- 1/2 cup melted butter
- 1 tablespoon sugar
- 3 eggs
- 1/2 cup cornmeal
- 1 teaspoon baking powder



- 1/2 teaspoon salt
- Optional: Diced jalapeños and shredded cheese

2. Instructions:

- Preheat the oven to 350°F (175°C).
- In a large bowl, whisk together the eggs, heavy cream, melted butter, sugar, cornmeal, baking powder, and salt until well blended.
- Add the thawed corn and stir gently to combine.
- Pour the mixture into a greased 9×13-inch baking dish.
- Optional: Fold in diced jalapeños for a spicy twist.
- Bake for 40-45 minutes, or until the casserole is golden brown and set in the center.
- Optional: Sprinkle shredded cheese on top for extra flavor and bake for an additional 5 minutes until melted.

Cracker Barrel Corn Casserole Recipe: Is It Different?

Cracker Barrel's version of corn casserole is similar to Paula Deen's but tends to be slightly sweeter and denser. It often includes a touch of sugar and extra butter for added richness. If you're a fan of restaurant-style dishes, you'll love recreating this version at home.

How to Customize Paula Deen's Recipe for a Cheesy Twist

Adding cheese to Paula Deen's Corn Casserole is a game-changer. Here's how to do it:

- **Types of Cheese:** Sharp cheddar, Monterey Jack, or a blend of Mexican cheeses work well.
- **How Much to Add:** Stir in 1 to 1½ cups of shredded cheese into the batter before baking.
- **Topping:** Sprinkle extra cheese on top during the last 10 minutes of baking for a gooey, golden crust.



This simple addition transforms the dish into a cheesy corn casserole that's sure to impress.

Southern Corn Casserole: A Traditional Comfort Food Favorite

Southern cuisine is known for its hearty, flavorful dishes, and corn casserole is no exception. Paula Deen's recipe embodies the essence of Southern cooking with its rich, comforting flavors. Pair it with fried chicken, collard greens, or cornbread for a true Southern feast.

Original Jiffy Corn Casserole vs. Homemade Variations

The original Jiffy corn casserole is a classic that many people love for its simplicity and convenience. However, homemade variations offer greater flexibility and customization. Here are some differences:

- **Jiffy Version:** Quick and easy with a consistent result.
- **Homemade Version:** Allows for fresher ingredients and personalized flavors.

Both versions have their merits, but Paula Deen's recipe strikes a perfect balance between convenience and homemade goodness.

By following this guide, you can create a delicious, crowd-pleasing Paula Deen's Corn Casserole that will be the highlight of any meal. Enjoy this Southern classic and savor every creamy, buttery bite.

Conclusion

Paula Deen's Corn Casserole is a timeless Southern dish that brings warmth and comfort to any dining table. Its creamy texture and flavorful blend of ingredients make it a favorite among both novice and [seasoned cooks](#). Whether you stick to the original recipe or customize it with cheese and fresh ingredients, this casserole will surely become a staple in your kitchen.

From holiday feasts to everyday dinners, this versatile dish complements a variety of meals. Give it a try, and enjoy the simple joy of Southern comfort food done right.



FAQs

1. Can I make Paula Deen's Corn Casserole ahead of time?

Yes, you can prepare the casserole mixture in advance and refrigerate it for up to 24 hours. Bake it just before serving for the best results.

2. How do I store leftovers?

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

3. Can I freeze corn casserole?

Yes, you can freeze the baked casserole. Allow it to cool completely, then wrap it tightly with plastic wrap and foil. Freeze for up to 3 months.

4. What can I use instead of Jiffy corn muffin mix?

You can make a homemade version by combining cornmeal, flour, sugar, baking powder, and salt as described in this article.

5. How do I make the casserole cheesier?

Simply add 1 to 1½ cups of shredded cheese to the mixture and sprinkle extra cheese on top before baking.

6. Is Paula Deen's Corn Casserole gluten-free?

The traditional recipe with Jiffy corn muffin mix contains gluten. However, you can use a gluten-free corn muffin mix as a substitute.

7. Can I use fresh corn instead of canned corn?

Yes, fresh corn kernels can be used for a fresher taste. Be sure to cook them slightly before mixing.