

# Baked Creamy Corn Casserole

## Ingredients :

1/2 cup milk, divided  
1/2 cup heavy cream  
2 Tbl butter, unsalted  
1 1/2 Tbl sugar  
2 Tbl flour  
1 tsp salt  
4–5 cups corn kernels, fresh or frozen (thawed) – well drained  
2 large eggs  
1/4–1/2 cup shredded Asiago (optional)  
Chives for garnish

## Instructions :

Preheat oven to 400F, rack in the middle. Lightly spray a 2 quart baking dish.

In a medium-to-large saucepan over medium heat add in the cream, 1/4 cup milk, sugar and butter. Bring to a boil. While the cream mixture is heating up make a slurry of the flour and remaining 1/4 cup milk by whisking together until well combined.

Whisk together the eggs until well beaten. Once the milk comes to a boil, add in the flour slurry and whisk until thickened slightly – ~30 seconds to a minute. Remove from the heat and add in the corn and salt mixing to combine. Slowly add in the eggs while mixing the entire time – you do not want the eggs to curdle. Pour the mixture into the prepared baking dish.

Bake for 30 minutes or until the top is puffy and golden brown. \*See note if using cheese

Remove from the oven and allow to cool for 10-15 minutes before serving so it can firm up and set.