

CREAMY SPOON CORNBREAD

YIELDS: 6-8 SERVINGS | PREP TIME: 10 MINUTES | COOK TIME: 40 MINUTES



DISH INSPIRATION

This Creamy Spoon Cornbread is rich, buttery, and irresistibly soft—somewhere between cornbread and a warm, savory custard. It's a comforting, crowd-pleasing side that pairs beautifully with holiday meals, potlucks, or any cozy dinner.

RECIPE NOTES

Whisk cornmeal into hot liquid — *prevents lumps and thickens smoothly*

Add butter while warm — *helps it melt evenly*

Fold in cheeses gently — *keeps texture creamy, not dense*

Bake uncovered — *browns the top while center stays soft*

Cool slightly before serving — *lets casserole set for easy spooning*

INGREDIENTS

2 cups cooked corn kernels

2 tablespoons butter

1½ cups water

1½ cups whole milk

1 cup ground cornmeal

2 large eggs

3 tablespoons green onions, chopped

2 tablespoons softened cream cheese

3 tablespoons shredded parmesan cheese

½ teaspoon black pepper

¼ teaspoon salt

½ teaspoon baking powder

INSTRUCTIONS

1. Preheat oven to 400°F and grease a square baking dish.
2. In a saucepan, heat water, salt, and half the milk. Bring to a boil, then reduce heat and whisk in cornmeal. Simmer 6 minutes until thick, whisking often.
3. Remove from heat. Whisk in butter, then remaining milk, eggs, and baking powder.
4. Stir in Parmesan, cream cheese, black pepper, corn, and green onions.
5. Pour mixture into baking dish and bake uncovered for 40 minutes. Cool before serving.

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