

The Ultimate Creamed Corn

Prep Time: 5 minutes Yield: 10 servings

Ingredients:

1. 2 bags of (1 lb) frozen whole kernel corn
2. 4 packages (3 oz) cream cheese, cut into cubes
3. 1 cup milk
4. ½ cup butter or margarine, softened
5. 2 tablespoons sugar
6. 1 teaspoon salt

Directions:

- Spread corn over bottom of 3 to 4 quart slow cooker. Top with cream cheese cubes. In small bowl, stir together remaining ingredients; pour over corn and cream cheese.
- Cover; cook on high setting for up to 2 to 2 ½ hours.
- Stir well before serving. Corn will hold on low heat setting for up to 2 hours, stirring occasionally.
- Kitchen Tips: Sprinkle thinly sliced green onions on top of the creamed corn just before serving to give the dish a dash of color.
- 1 Serving: Calories 300 (cals from fat 200); Total Fat 22 grams (sat fat 14 g, trans fat 1g); Cholesterol 65 mg; Sodium 410 mg; Total Carbohydrate 20g (Dietary Fiber 2g; Sugars 5g); Protein 6 g

Daily Value: Vit A 20%, Vit C 2%, Calcium 6%, Iron 4%

This is a Betty Crocker Recipe