

CORN SOUFFLE

By Chef Charles Nichols

A light, creamy corn casserole baked to golden perfection.



YIELDS

4 Half Pans



DIRECTIONS:

- 1** Preheat the oven to 350F degrees. Grease 4 half-size baking pans.
- 2** Combine corn, cream-style corn, eggs, and heavy cream in a large bowl. Stir until well combined. Pour into prepared baking dishes.
- 3** Bake, covered in aluminum foil, in preheated oven until set and golden brown around the edges, about 1 hour.
- 4** Remove cover and finish cooking until completely set and desired color is reached.

INGREDIENTS:

- 12 lbs Wood Farms Cream Corn Sweet & Creamy **(312785)**
- 1 can Whole Kernel Corn **(643270)**
- 8 Large Eggs, beaten **(120444)**
- 2 cups Heavy Cream **(066225)**
- Salt and Pepper to taste