## RecipesCh@~se

## Air Fryer Creamed Corn Casserole

Yield: 4 min Total Time: 50 min

Recipe from: https://www.recipeschoose.com/recipes/southern-creamed-corn-recipe-canned-corn

## **Ingredients:**

- butter dairy or non-dairy
- AP flour can be gluten free all purpose flour or regular flour
- sugar
- eggs
- garlic salt
- milk dairy or non-dairy
- canned corn
- creamed corn canned
- 1/2 cup butter melted, dairy or non-dairy
- 1/4 cup AP flour can be gluten free all purpose flour or regular flour
- 1/3 cup sugar
- 2 eggs beaten
- 1/2 teaspoon garlic salt
- 1/2 cup milk dairy or non-dairy
- 1 can corn drained
- 1 can creamed corn

## Nutrition:

- 1. Calories: 620 calories
- 2. Carbohydrate: 69 grams
- 3. Cholesterol: 240 milligrams
- 4. Fat: 35 grams
- 5. Fiber: 4 grams
- 6. Protein: 13 grams
- 7. SaturatedFat: 20 grams
- 8. Sodium: 590 milligrams
- 9. Sugar: 30 grams

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