

Foodnity Recipes

Honey-Glazed Corn Casserole - Sweet Comfort Side

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 cups fresh corn kernels (about 4 ears)
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/3 cup honey
- [ ] 2 tbsp all-purpose flour
- [ ] 1 tbsp lemon juice
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper

Optional Topping

- [ ] 1 cup sharp cheddar cheese, grated
- [ ] Extra drizzle of honey for finishing

Instructions

1. Preheat the oven to 375°F (190°C). Grease a 9-inch square baking dish with a little butter.
2. In a large bowl, combine the corn kernels with melted butter, honey, lemon juice, salt, and pepper; toss until evenly coated.
3. Sprinkle the flour over the mixture and gently fold it in; this helps bind the casserole without making it dense.
4. Transfer the mixture to the prepared dish, smooth the top, and if using, scatter grated cheese over it.
5. Bake for 25-30 minutes, or until the top is golden and a thin honey glaze has formed. Let it rest 5 minutes before serving.

Nutrition per serving

380 kcal	7 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter glaze, drizzle an extra tablespoon of honey after baking.
- For a smoky hint, add a pinch of smoked paprika to the corn mixture.
- Adjust salt to taste; the cheese will add its own saltiness.