

Ingredients



- 1 package (8 ounces) cream cheese, softened
- 1/3 cup sugar
- 1 cup 2% milk
- 2 large eggs
- 2 tablespoons butter, melted
- 1 teaspoon salt
- 1/4 teaspoon ground nutmeg
- Dash pepper
- 2-1/3 cups frozen corn, thawed
- 1 can (14-3/4 ounces) cream-style corn
- 1 package (8-1/2 ounces) cornbread/muffin mix

Corn Spoon Bread Slow Cooker



Instructions

- In a large bowl, beat cream cheese and sugar until smooth. Gradually beat in milk. Beat in the eggs, butter, salt, nutmeg and pepper until blended. Stir in corn and cream-style corn.
- Stir in cornbread mix just until moistened.
- Pour into a greased 3-qt. slow cooker. Cover and cook on high until center is almost set, 3-4 hours.

