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# Corn Cheese Bake

*Bonnie Welch and Deanna White*

*Kitchen Keepsakes - Castle Rock, CO - 1989*

**1 package (3 ounce) cream cheese, softened**

**1/4 cup milk**

**1 tablespoon butter or margarine**

**1/2 teaspoon onion salt**

**1 can (16 ounce) whole kernel corn (or 1 10 ounce package frozen and cooked), drained  
paprika**

In a saucepan, combine the cream cheese, milk, butter and onion salt. Stir over low heat until the cheese melts. Stir the corn into the cheese. Pour into a small casserole dish. Sprinkle with paprika.

Cook, uncovered, until bubbly, about 10 minutes in a 350 degree oven.

(This dish goes well with Prime Rib or steaks.)

Yield: 4 to 5 servings

## **Side Dishes**

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*Per Serving (excluding unknown items): 949 Calories; 94g Fat (88.0% calories from fat); 20g Protein; 9g Carbohydrate; trace Dietary Fiber; 294mg Cholesterol; 1632mg Sodium. Exchanges: 2 1/2 Lean Meat; 0 Non-Fat Milk; 17 1/2 Fat; 0 Other Carbohydrates.*