

# Funeral Potatoes

Classic Funeral Potatoes recipe with crispy cornflake topping and creamy hash brown casserole. Perfect for potlucks and family gatherings.

10 min

PREP

50 min

COOK

1h

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Funeral Potatoes

## Ingredients

- 2 cup sour cream
- 1 onion
- 2 cup cheddar cheese
- 1 cup unsalted butter
- 1 tsp salt
- 1 tsp black pepper
- 2 cup corn flakes

## Instructions

- 1 Prepare the oven and dish**

Preheat oven to 350°F (175°C). Grease a 9x13-inch baking dish with butter.
- 2 Mix the potato base**

Combine 2 cups thawed hash browns, 2 cups sour cream, 1 can cream of chicken soup, 1 cup diced onion, and 1 cup shredded cheddar cheese in a large bowl. Add 1 teaspoon salt and 1 teaspoon black pepper.
- 3** Stir the mixture until all ingredients are evenly combined and the potatoes are well coated.
- 4** Spread the potato mixture evenly in the prepared baking dish, pressing gently to create an even layer.
- 5 Make the topping**

Mix 2 cups crushed cornflakes with the remaining melted butter in a small bowl until the flakes are evenly coated and clump together slightly.
- 6** Sprinkle the buttered cornflake mixture evenly over the potato base, covering the entire surface.
- 7 Bake**

Bake for 45-50 minutes until the cornflake topping is golden brown and the edges are bubbling vigorously.
- 8** Remove from oven and let rest for 10 minutes before serving to allow the mixture to set and cool slightly.

## Tips

Always thaw frozen hash browns completely and press out excess moisture with paper towels before mixing to prevent a watery casserole.

Use freshly grated sharp cheddar cheese rather than pre-shredded for superior melting and richer flavor throughout the dish.

Mix the cornflake topping with melted butter just before adding to the casserole to maintain maximum crunchiness during baking.

Let the assembled casserole rest at room temperature for 15 minutes before baking if it has been refrigerated to ensure even cooking.

Check for doneness by inserting a knife into the center—it should come out hot and the edges should be bubbling vigorously.

Allow the casserole to rest for 10 minutes after baking before serving to help the creamy mixture set up properly.

For extra richness, substitute half-and-half for some of the sour cream, or add a layer of cream cheese to the mixture.

Customize the flavor by adding garlic powder, onion powder, or dried herbs like thyme or rosemary to the potato mixture.