

- Hey, this is Lindsay from Life, Love and Sugar, and today, we're making cheesy hashbrown casserole. This is one of my favorite casseroles to make for holidays or potlucks or anytime you need something easy and delicious. I look forward to it every time I make it. It's a great combination of a sweet, crunchy topping and a savory, cheesy, gooey casserole filling. One of the things I love about this casserole is how easy it is to put together. You're literally just gonna take your hashbrowns, your cheddar cheese, sour cream, a little salt, onion, and your cream of chicken soup, and just mix it all together in a big bowl and pour it into your casserole dish. Once you've got your casserole in your dish, you're gonna make the topping. That's my favorite part. Instead of just regular old Corn Flakes, we're gonna use Frosted Flakes. That's what gives us the awesome combination of sweet and salty, here. The Frosted Flakes are delicious. You crush 'em up, you mix 'em with some melted butter, and you spread 'em over the top of the casserole. Pop that baby in the oven for about 35 minutes, give or take, and it'll come out perfect. My family looks forward to this recipe every year. We can't wait to make it for all the different holidays. We make it Easter, Thanksgiving, Christmas, it's perfect for potlucks, really any time. It's the best, you're gonna love it. For the full recipe, head to lifeloveandsugar.com.