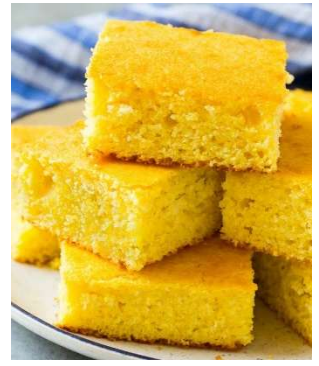


Honey Cornbread

The ingredients in this honey cornbread are exactly what you'd expect – flour, cornmeal, honey, sugar, butter and buttermilk. You can bake this cornbread in a cast iron skillet or in a square baking pan, whichever you prefer. Don't skip the step of using an extra tablespoon of butter to grease the dish – it creates the most delicious golden-brown crust! I know the inclination is to use cooking spray, which I typically use, but in this case, go for the butter. Because let's be honest, cornbread is basically a vehicle to consume lots of butter and jam and honey, am I right?



- ☐ 1 TB butter softened
- ☐ 1 cup cornmeal
- ☐ 1 cup AP flour
- ☐ 1 TB baking powder
- ☐ 1/4 cup sugar
- ☐ 1 tsp salt
- ☐ 1 cup buttermilk
- ☐ 2 eggs
- ☐ 4 TB butter melted
- ☐ 1/4 cup honey

NOTES:

Recipe adapted from Food Network. If you prefer to make cornbread muffins, simply divide the batter into a greased 12 muffin cup tin and bake for 15 minutes.

<https://www.dinneratthezoo.com/honey-cornbread/>

INSTRUCTIONS:

- ➊ Preheat the oven to 425.
- ➋ Use the softened butter to grease a 10 inch cast iron skillet.
- ➌ In a large bowl, mix together the cornmeal, flour, baking powder, sugar and salt.
- ➍ Make a well in the dry mixture and add the buttermilk, eggs, butter and honey.
- ➎ Stir until just combined - do not overmix!
- ➏ Pour the batter into the prepared pan. Bake for 25 minutes or until golden brown. Cool for at least 10 minutes.