

Recipe for: Honey Cornbread

From: Linda O'Reilly — Bohemia, NY



This recipe is delicious and the honey adds not only a bit of sweetness but tons of moisture. And it's easy to boot!! Enjoy!

INGREDIENTS

- 1 cup flour
- 1 cup yellow cornmeal
- 1 tbs baking powder
- 1/2 teas salt
- 1 cup milk
- 1/4 cup honey
- 1/4 cup melted butter-cooled
- 2 large eggs



Preheat oven to 425 °F. Lightly grease an 8 x 8 square or 9-inch round baking pan. In a medium bowl, whisk together flour, cornmeal, baking powder and salt until completely combined. In a small bowl, whisk together milk, honey, melted butter & eggs. Add the liquid mixture to the dry ingredients and stir just until moistened.

Pour the batter into greased pan and bake for 20 minutes or until lightly browned and cake tester comes out clean. Serve warm with butter and additional honey.

