

# Cornbread

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Makes and 8" x 8" pan

### Ingredients

8 tbsp. (1 stick) unsalted butter, melted  
½ c. granulated sugar  
¼ c. honey  
2 eggs, room temperature  
1 c. buttermilk, room temperature  
1 c. all-purpose flour  
1 c. cornmeal  
½ tsp. salt  
½ tsp. baking soda  
½ tbsp. unsalted butter, melted (for brushing)

Preheat oven to 375 degrees. Spray or lightly butter an 8x8 inch glass or metal baking pan, set aside. In a large mixing bowl, combine the melted butter, sugar and honey. Whisk in the eggs one at a time, beating until the mixture is smooth. Add the buttermilk and mix to combine.

In a medium mixing bowl whisk together the flour, cornmeal, salt and baking soda. Gradually add the dry ingredients to the wet ingredients, stirring with a spatula until only a few lumps remain. Pour the batter into the prepared pan, smoothing the top with the spatula to create an even layer. Allow the batter to sit for 3 minutes before placing in the oven to bake.

Bake for 25-35 minutes or until the top is golden brown and a cake tester inserted into the center comes out clean. You may need to place a piece of foil over the top at the 20-minute mark to prevent over-browning. Remove from the oven, brush the top with butter and allow to cool for 5-10 minutes before slicing and serving.

***Credit: Life Made Simple***