Taste of Home

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Honey Cornbread

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 9 servings.

Serving this moist cornbread to family and guests is a pleasure. Honey gives the bread a slightly sweet taste, and most people find it difficult to eat just one piece. — Adeline Piscitelli, Sayreville, New Jersey

Ingredients

- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1/4 cup sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 2 large eggs, room temperature
- 1 cup heavy whipping cream
- 1/4 cup canola oil
- 1/4 cup honey

Directions

1. Preheat oven to 400°. In a bowl, combine flour, cornmeal, sugar, baking powder and salt. In a small bowl, beat the eggs. Add cream, oil and honey; beat well. Stir into the dry ingredients just until moistened. Pour into a greased 9-in. square baking pan.

2. Bake for 20-25 minutes or until a toothpick inserted in the center comes out clean. Serve warm.