

From the National Honey Board's Home Is Where Your Honey Is: A Collection of Honey Recipes

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Honey Cornbread (9 servings)

Ingredients:

1 cup yellow cornmeal

1 cup all purpose flour

2 tsps baking powder

1 tsp baking soda

1 tsp salt

1 cup milk

1 / 4 cup honey

1 egg

2 Tbs. vegetable oil

Directions:

In large bowl, combine cornmeal, flour, baking powder, baking soda, and salt;

In small bowl, whisk together milk, honey, egg, and oil;

Add to flour mixture and stir till just combined;

Pour batter into well-greased 8 x 8 inch baking pan;

Bake @ 350 degrees F. for 25 to 30 minutes or till a toothpick inserted near the center comes
out clean;

Serve warm!