

Honey Cornbread

Prep 10 mins

Cook 20 mins

Total time 30 mins

1 cup of all purpose flour or wheat flour

1/2 cup of yellow cornmeal

½ cup of sugar

Tsp of salt

3 /12 teaspoons of baking powder

1 egg

1 cup of milk

½ cup of vegetable oil

1 tbsp of Raw unfiltered Honey

Preheat oven to 400 degrees fahrenheit

1. Mix all dry ingredients together
2. Add wet ingredients and stir. Once combined add the tbsp of honey
3. Add to greased round cake pan, round casserole dish, glass bread pan or round cast iron skillet.

When edges are browned check doneness by inserting tooth pick the the middle of cornbread.

When done it will come out clean with no batter on it. Serve warm.