

# HONEY SWEET CORNBREAD

Bake up buttery sweet cornbread with a zesty hint of chives and an irresistibly crispy golden crust.



## INGREDIENTS

- ½ cup butter
- ⅔ cup honey
- 1 cup milk or buttermilk
- 2 eggs
- 1 cup cornmeal
- 1 cup flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- 1 cup sweet corn kernels (sliced off the cob)
- ¼ cup chopped chives

## DIRECTIONS

1. Preheat oven to 400° F.
2. Butter 24-cup mini-muffin tin, set aside.
3. Beat honey and butter until blended. Mix in eggs and milk.
4. Stir in cornmeal, flour, and baking powder.
5. Add fresh sweet corn, chives and stir.
6. Pour mixture into tin and bake for 25-30 minutes until golden brown.

**MAKES 24  
MINI-CORNBREADS**





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