

Muriel's Honey Corn Bread

Ingredients

1 cup yellow cornmeal
1 cup all-purpose flour
1 tablespoon baking powder
1/2 cup granulated sugar
1 teaspoon salt
1 cup whole milk
2 large eggs
4 tablespoons unsalted butter, melted
1/2 cup honey

Instructions

Preheat oven to 400°F.

In a large bowl mix the cornmeal, flour, baking powder, sugar, and salt.

In a medium sized bowl, whisk together the milk, eggs, butter and honey.

Add the wet to the dry ingredients and stir until just mixed.

Lightly spray the muffin tins with nonstick cooking spray. Skip this step if using paper liners. Fill the muffin tins 2/3 full with the batter.

Place the muffin tin on a sheet pan and bake in the center rack of the oven. Bake for 15 minutes or until golden brown.

Allow muffins to cool for 5 minutes in the pan, and then transfer to a cooling rack.