



Cooking in the Kitchen at Olums

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*Cooking Delicious Recipes
that are Easy & Nutritious!*
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Honey Corn Bread

Serves 9

Ingredients:

- 1 ¼ cups yellow cornmeal
- ¼ cup sugar
- ¾ cup whole wheat pastry flour
- 1 ½ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. salt
- 1 cup buttermilk
- 2 eggs, slightly beaten
- 1 tsp. vanilla
- ½ cup butter, melted
- 2 Tbsp. honey

Directions:

1. Preheat oven to 350° F. Prepare an 8x8-inch baking pan with nonstick cooking spray or parchment paper.
2. In a mixing bowl combine the cornmeal, sugar, flour, baking powder, baking soda, and salt.
3. In another mixing bowl, combine the buttermilk, eggs, vanilla and melted butter. Whisk to combine.
4. Add the egg mixture ingredients to the dry ingredients and stir, just until combined.
5. Transfer batter to prepared baking dish. Bake for 25-30 minutes.
6. Remove from oven and top with 2 tablespoons of honey.