

GRANDMARE'S HONEY CORNBREAD



- 1 cup flour
- 1 cup cornmeal
- ¼ cup sugar
- 1 Tbsp. baking powder
- 1 cup milk
- 2 eggs
- ¼ cup butter
- ½ cup honey

Have a grown up help you mix all the ingredients in the list above except for the honey, keep that off the side for now. Grease a small cake pan with butter or “Pam”. Pour the batter into the pan and bake in a 400 degree oven for around 25 minutes. Put a butter knife in the middle with a grown up helping you, to make sure the corn bread is done!

BE VERY CAREFUL!! HOT!

Pour the honey over the cake while it is hot, so the heat of the cake will help the honey to melt even more into the cake! Let it cool and add more butter and honey if you like! Enjoy!

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