

## Sweet Cornbread with Honey Butter

To set this cake apart from your average corn meal-based bread, I've gone a little sweet. (I am a cake baker, after all!) And to sweeten things even more, I've added a sinful topping. As you may have noticed by now, I love butter. What I love even more is butter mixed with honey. Serve this bread hot, straight out of the pan and slathered with honey butter and you'll understand why sweet cornbread is one of my favorite things.

### *ingredients:*

- 2 C flour
- 1 tsp baking soda
- 1 tsp baking powder
- 2 C cornmeal
- 1 C unsalted butter, softened
- 1 1/4 C sugar
- 4 eggs, room temperature
- 2 C buttermilk
- 1 1/2 tsp salt

1. Preheat oven to 350.
2. Sift flour, baking soda, baking powder and salt together. Stir in cornmeal and set aside.
3. Using an electric mixer on a medium-low speed, combine soft butter and sugar. Mix for 30 seconds, or until incorporated.
4. Mix in eggs one at a time until well blended. Wait 30

- seconds between the addition of each egg.
5. Add buttermilk and mix until incorporated.
6. With mixer on a low speed, slowly add dry ingredients until well blended and relatively lump free. Note: batter will be thick.
7. Transfer batter to cake pans that have been coated with a baker's cooking spray that includes flour (or greased and floured), filling until cavities are about 3/4 full.
8. Bake cornbread(s) until an inserted toothpick, (or skewer for a big ol' bundt), comes out clean—about 40 minutes for a big ol' bundt.
9. Invert on a plate and serve warm. If cornbread resists, cool in pan for 15 minutes, then invert.

### for the honey butter

You can use salted or unsalted butter for this recipe, based on your personal preference. Some like the sweetness of unsalted butter. Some like the salty and sweet combo provided by salted butter. This butter not only works on my Sweet Cornbread but also on muffins, biscuits and toasted pound cake.

### *ingredients:*

- 1 C butter, room temperature
- 1/4 C honey

1. In the bowl of an electric mixer, whip butter until soft and light, about 4 minutes.
2. Add the honey into mixing bowl and whip for an additional 2 minutes, making sure to scrape any butter stuck to the sides of the bowl.
3. Serve with the Sweet Cornbread, muffins, fingers, abs, etc.