

Sweet Honey Cornbread

Yield: 10 min
Total Time: 29 min

Recipe from: <https://www.recipeschoose.com/recipes/indian-head-cornmeal-honey-cornbread-recipe>

Ingredients:

- 1 cup yellow cornmeal
- 1 cup all purpose flour
- 1 tablespoon baking powder
- 1/2 cup granulated sugar
- 1 teaspoon table salt
- 1 cup whole milk
- 2 large eggs room temp
- 6 tablespoons salted butter melted
- 1/3 cup honey real
- 2 teaspoons vanilla extract real
- butter additional, for drizzling or serving

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 43 grams
3. Cholesterol: 70 milligrams
4. Fat: 12 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 7 grams
8. Sodium: 490 milligrams
9. Sugar: 21 grams

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