

# Buttermilk Honey Cornbread

Yield: 12 min  
Total Time: 55 min

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

## Ingredients:

- 4 slices chopped bacon cooked
- jalapenos – 1 or 2, depending on how spicy you like! chopped fresh jalapenos
- 1 cup shredded cheddar cheese
- 2 tablespoons chopped chives fresh, sage, rosemary, or thyme
- 1 cup frozen corn or fresh
- 2 cups all purpose flour
- 1 1/2 cups cornmeal
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 12 tablespoons unsalted butter melted and slightly cooled
- 1/2 cup sugar
- 1/2 cup honey
- 3 large eggs
- 1 1/2 cups buttermilk

## Nutrition:

1. Calories: 440 calories
2. Carbohydrate: 52 grams
3. Cholesterol: 100 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 10 grams
7. SaturatedFat: 11 grams
8. Sodium: 380 milligrams
9. Sugar: 22 grams

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