

Skillet Honey Butter Cornbread

Ingredients:

For the Honey Butter

- 1/2 c. (1 stick) unsalted butter, at room temperature, plus more for pan
- 2 tbsp. pure honey
- Kosher salt

For the Cornbread

- 1 c. fine cornmeal
- 1 c. all-purpose flour, spooned and leveled
- 1/4 c. sugar
- 1 tbsp. baking powder
- 1 tsp. kosher salt
- 1 c. whole milk
- 2 large eggs
- 6 tbsp. (3/4 stick) unsalted butter, melted



Source: countryliving.com

Directions:

1. Make honey butter: Use a fork to smash and stir together butter, honey, and salt in a bowl until well combined. Cover and refrigerate at least 30 minutes.
2. 2. Make cornbread: Preheat oven to 425°F. Grease a 10-inch cast-iron skillet or 8-inch square baking dish. Whisk together cornmeal, flour, sugar, baking powder, and salt in a bowl. In a second bowl, whisk together milk, eggs, and butter. Add wet ingredients to dry ingredients and stir just until combined. Transfer batter to prepared pan.
3. 3. Bake until top is lightly golden and a toothpick inserted in center comes out clean, 15 to 17 minutes. Cool in pan 10 minutes. Serve warm with honey butter alongside.