

THE RECIPE COLLECTION

The Honey She Couldn't Hide

Fluffy Southern Buttermilk Cornbread with Honey Butter

Indulgence, conjured slowly.

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Soft, airy cornbread with a warm honey-butter finish. A little sweetness first, then pure Southern comfort.

INGREDIENTS

CORNBREAD

- 1 cup yellow cornmeal; 1 cup all-purpose flour
- 1/4 cup granulated sugar; 2 tbsp brown sugar
- 1 tbsp baking powder; 1 tsp kosher salt
- 2 large eggs; 1 cup buttermilk; 1/2 cup whole milk
- 1/2 cup butter, melted and slightly cooled
- 1/4 cup honey; 1 tsp vanilla extract

HONEY BUTTER

- 4 tbsp butter, softened
- 2 tbsp honey
- Pinch of flaky salt

METHOD

1. Preheat the oven to 400°F. Grease a 9 x 13-inch baking pan or prepare a muffin tin.

2. Whisk 1 cup yellow cornmeal, 1 cup all-purpose flour, 1/4 cup granulated sugar, 2 tbsp brown sugar, 1 tbsp baking powder and 1 tsp kosher salt in a large bowl.

3. In another bowl whisk 2 eggs, 1 cup buttermilk, 1/2 cup whole milk, 1/2 cup melted butter, 1/4 cup honey and 1 tsp vanilla extract.

4. Fold the wet ingredients into the dry ingredients just until combined. Do not overmix; a light hand protects the tender crumb.

5. Pour into the prepared pan and bake at 400°F for approximately 20-25 minutes, checking earlier if making muffins. The top should be golden and a tester should come out clean.

6. Blend 4 tbsp softened butter with 2 tbsp honey and a pinch of flaky salt. Spread over the warm cornbread. Let settle briefly, slice and serve.

CHEF'S NOTES

- This is the original melted-butter cornbread, not the alternate brown-butter skillet version.
- Baking time varies with pan shape, oven and whether you make muffins.

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