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Honey Corn Bread

Recipe adapted from [Patrick and Gina Neely](#)



Ingredients:

- ½ cup yellow cornmeal
- ½ cup all-purpose flour
- ½ tablespoon baking powder
- 1/8 cup granulated sugar
- ½ teaspoon salt
- ½ cup whole milk
- 1 large egg
- 1/4 stick butter, melted
- 1/8 cup honey
- ½ cup frozen corn kernels, thawed and drained

Preparation:

Preheat the oven to 400F, and put a well-greased 6-inches cast iron skillet into the oven. Make sure all ingredients are in room temperature. Combine all dry ingredients together in a medium mixing bowl. In a small mixing bowl, add the liquid ingredients together, beat until incorporated. Pour liquid into the dry ingredients, mix well. Take out the cast iron skillet out of the oven; pour the batter carefully into the cast iron skillet. Bake for 25-28 minutes, until golden brown. To test the doneness, use a toothpick. Insert the toothpick in the middle of the bread; if it comes out clean, then it is done.