

# HONEY-BUTTER CORNBREAD



**PREP TIME:**  
10 minutes

**COOK TIME:**  
35-40 minutes



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## INGREDIENTS

### Dry Ingredients:

- 2 cups cornflour
- 2 cups all-purpose flour
- 1 cup sugar
- 2 tbsp baking powder
- 1 tsp salt

### Wet Ingredients:

- 2 cups milk
- 2 large eggs
- $\frac{2}{3}$  cup vegetable oil
- 1 can (14-15 oz) creamed corn

### Honey-Butter Glaze:

- 2 tbsp melted butter
- $\frac{1}{3}$  cup honey



## DIRECTIONS

- Preheat Oven – Set to 350°F (175°C). Grease a 9x13-inch baking pan, dish or cast iron skillet.
- Mix Dry Ingredients – In a large bowl, combine cornflour, sugar, baking powder, and salt.
- Mix Wet Ingredients – In another bowl, whisk together milk, eggs, oil, and creamed corn.
- Combine – Add the wet mixture to the dry mixture and stir until just combined. Do not overmix.
- Bake – Pour into the prepared pan and bake for 35-40 minutes, or until a toothpick inserted into the center comes out clean.
- Glaze – While warm, brush the top with honey-butter glaze. Allow to cool slightly before slicing.



### Samantha's Serving Suggestions

Cornbread is one of those treats you can enjoy in so many ways—warm, room temperature, or chilled. Here are some of my favorites:

1. **Toasted & Buttery (My Go-To!)** – Slice, toast until golden brown, spread with melted butter, and drizzle with honey, pancake syrup, or maple syrup. Sweet bliss!
2. **Savory Pairing** – Serve alongside chili, barbecue, fried chicken, or a hearty stew to soak up all that flavorful goodness.
3. **Cornbread Breakfast** – Top with a fried or scrambled egg, a sprinkle of cheese, and fresh herbs for a quick morning bite.
4. **Dessert Twist** – Warm up a piece, add a scoop of vanilla ice cream, and drizzle with caramel sauce.
5. **Garden Fresh** – Pair with a crisp salad and a dollop of herbed cream cheese for a light, refreshing lunch.