

Photo Coming Soon



The Easiest Cornbread You'll Ever Make

INGREDIENTS

- 2 Packages of Corn Muffin Mix
- 1 Can Creamed Corn
- 4 Tablespoons Melted Butter
- 1/3 Cup Honey (Or more if your heart desires)
- 3 Eggs
- 2/3 Cup Milk

DIRECTIONS

1. Preheat oven to 425° F.
2. In a large bowl, mix all the ingredients together. (The batter will be lumpy — that's okay!)
3. Pour the batter into a greased cake pan.
4. Bake for 20 minutes, or until a toothpick inserted into the center comes out clean.
5. Serve warm, drizzled with extra honey if desired.

NOTES

- **Don't Overmix The Batter**

Stir just until everything is combined. Overmixing can lead to dense or tough cornbread, and we want this to be light and tender.

- **Let It Rest Before Cutting**

As tempting as it is to slice right in, letting the cornbread rest for a few minutes helps it set and makes for cleaner slices.

- **Great For Leftovers**

If you have leftovers, store them in an airtight container at room temperature for a day or two. You can also warm slices in the microwave for a quick side later on.