

# Honey Cornbread

1 cup all-purpose flour

1 cup yellow cornmeal

1/4 cup sugar

3 teaspoons baking powder

1/2 teaspoon salt

2 large eggs, room temperature

1 cup heavy whipping cream

1/4 cup oil

1/4 cup honey

In a bowl, combine flour, cornmeal, sugar, baking powder and salt.

In a small bowl, beat the eggs. Add cream, oil and honey; beat well. Stir into the dry ingredients just until moistened. Pour into a greased 9-in. square baking pan.

Bake at 400° for 20-25 minutes or until a toothpick inserted in the center comes out clean. Serve warm topped with butter and honey or honey butter.