

Our State eats

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Fresh Corn & Honey Cornbread

For the cornbread:

- 1 stick butter
- 1 cup self-rising cornmeal
- 1 cup self-rising flour
- 2 eggs, slightly beaten
- 1 (8.5-ounce) can creamed corn
- ½ cup buttermilk
- ¼ cup honey
- Freshly ground black pepper
- 1 cup (about 2 ears) fresh, raw corn

For the glaze:

- 1 tablespoon butter, melted
- 1 tablespoon honey

Preheat oven to 375°. Place butter in an 11 x 7-inch baking dish and put into oven to melt while oven is heating. Once melted, let butter brown to a light golden color.

In a bowl, combine cornmeal and flour. In a separate bowl, mix together eggs, creamed corn, buttermilk, honey, and black pepper. Fold into dry mixture.

Pour batter over browned butter and scatter with fresh corn. Return to oven and bake about 30 minutes, until golden brown on top. Meanwhile, to make the glaze, stir together butter and honey. Brush cornbread with glaze and serve warm.



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