



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

EASY CORNBREAD with WHIPPED HONEY BUTTER

No stick cooking spray	¼ teaspoon salt
1 cup cornmeal	2 large eggs, lightly beaten
¾ cup flour	1 ½ cups buttermilk
1 tablespoon sugar	6 tablespoons unsalted butter, melted
1 ½ teaspoons baking powder	Whipped Honey Butter (recipe follows)
½ teaspoon baking soda	

1. Preheat oven to 425 degrees F. Lightly coat 8-inch square baking dish with cooking spray; set aside.
2. In large mixing bowl, mix together cornmeal, flour, sugar, baking powder, baking soda, and salt.
3. In medium bowl, beat together eggs, buttermilk, and butter.
4. Pour buttermilk mixture into cornmeal mixture and fold together until no dry spots remain. (The batter will still be lumpy.)
5. Pour batter into prepared baking dish.
6. Bake in 425 degree oven until top is golden brown and wooden pick inserted into middle of cornbread comes out clean, about 20 to 25 minutes.
7. Remove cornbread from oven, place on wire rack, and let cool for 10 minutes before serving with whipped honey butter.

Makes 9 servings.

WHIPPED HONEY BUTTER

1 cup (2 sticks) butter, softened

2 tablespoons honey

$\frac{1}{4}$ teaspoon ground cinnamon

$\frac{1}{4}$ teaspoon vanilla extract

1. Cut butter into chunks.
2. In large mixer bowl using whisk attachment, beat butter at low speed to loosen.
3. Increase mixer speed to medium and add honey, cinnamon, and vanilla; beat until well combined and whipped, about 5 to 7 minutes.
4. Remove butter from bowl and spoon into serving dish. Cover with plastic wrap and refrigerate until ready to serve.

Makes 1 cup.

