

Sweet Cornbread

Ingredients

1 ½ cups all-purpose flour
⅔ cup brown sugar
½ cup cornmeal
1 tbsp baking powder
1 tsp cinnamon
½ tsp salt
2 large eggs
1 ¼ cups half-and-half
⅓ cup vegetable oil
3 tbsps unsalted butter, melted
Kernels from 1 ear (about 1 cup) uncooked sweet corn
Honey, to drizzle

Preparation

1. Heat the oven to 350°. Spray an 8-inch square baking pan with baking spray.
2. In a large mixing bowl, whisk together flour, brown sugar, cornmeal, baking powder, cinnamon and salt to remove any lumps.
3. In a small bowl, beat the eggs slightly. Whisk in the half-and-half, vegetable oil and melted butter. Add the wet mixture to the dry ingredients and mix together until just combined. Fold in the sweet corn.
4. Pour the batter into the prepared baking pan. Drizzle with honey. Bake 25–30 minutes, or until a pick inserted in the middle comes out clean.
5. Cool slightly before cutting into squares. Serve warm.

Yields 9 servings