



5 from 10 votes

Sweet Cornbread

This moist and fluffy sweet cornbread is one of my favorites to make during the fall. It pairs perfectly with a hot bowl of chili. This is the best cornbread recipe!

Prep Time
10 mins

Cook Time
30 mins

Total Time
40 mins

Course: Side Dish Cuisine: American Keyword: cornbread Servings: 9 Calories: 318kcal
Author: Jamielyn

Ingredients

- 3/4 cup milk
- 1/3 cup honey
- 2 large eggs
- 1 cup all-purpose flour
- 1 cup yellow cornmeal
- 1/2 cup sugar
- 2 teaspoons baking powder
- 1 teaspoon kosher salt
- 1/2 cup salted butter, melted and cooled slightly (1 stick)

Instructions

1. Preheat the oven to 350°F. Butter a 9x9" pan and set aside.
2. Pour 3/4 cup milk into a measuring cup and then whisk in the honey and eggs.
3. In a large bowl, mix together the flour, cornmeal, sugar, baking powder and salt. Add in the milk mixture and stir just until combined. Then stir in the melted butter. Be careful not to over mix.
4. Pour into prepared pan and bake for 30 minutes, or until a toothpick comes clean from the center. Remove from oven and allow to cool slightly before serving. Best served warm with a little butter and honey (if desired) on top.

Nutrition

Calories: 318kcal | Carbohydrates: 46g | Protein: 5g | Fat: 12g | Saturated Fat: 7g | Cholesterol: 65mg | Sodium:

672mcg | Potassium: 208mg | Fiber: 2g | Sugar: 22g | Vitamin A: 8% | Calcium: 7.3% | Iron: 8.4%

Sweet Cornbread by Jamielyn | Recipe, Notes and Reviews here: <https://www.thearnaptime.net/sweet-cornbread>