



honey sage cornbread

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a recipe by beth lee

ingredients

- 1 cup flour
- $\frac{3}{4}$ cup medium grind cornmeal
- 1.5 teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon fresh chopped sage or 1 teaspoon dried
- 1 cup buttermilk
- 2 tablespoons honey
- 2 eggs
- 3 tablespoons olive oil

directions

- Preheat oven to 400 degrees.
- Grease an 8X8 pan (I use a dab of olive oil to do this).
- Whisk dry ingredients in medium-sized bowl.
- Whisk together wet ingredients and chopped sage in a 2nd medium-sized bowl.
- Add dry ingredients to wet and combine using a large spoon or spatula.
- Add the cornbread mixture to the pan and bake for about 18 minutes.
- Eat with butter and honey or use it for homemade bread cubes for stuffing!

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