



## Honey-Moist Cornbread

30 minutes

*Moist and tender cornbread, even better served with butter.*

1 c. all-purpose flour  
1 c. yellow cornmeal  
 $\frac{1}{4}$  c. sugar  
1 tbsp. baking powder  
 $\frac{1}{2}$  tsp. salt

1 c. whipping cream  
 $\frac{1}{4}$  c. vegetable oil  
 $\frac{1}{4}$  c. honey  
2 eggs, slightly beaten

6 servings

Heat oven to 400°. In medium bowl stir together flour, cornmeal, sugar, baking powder and salt. Stir in remaining ingredients just until moistened. Pour into greased 9" sq. baking pan. Bake for 20 to 25 min. or until wooden pick inserted in center comes out clean.

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**Microwave Directions:** Mix cornbread as directed left. Pour into greased 6 c. microwave ring mold. Microwave on HIGH, turning dish every 3 min., until cornbread pulls away from sides of pan and is dry on top (7 to 9 min.). Let stand 3 min.