

Herb Infused Cornbread



Half pan
(16 pieces)



1 hour

INGREDIENTS

- 1 cup herb oil (rosemary, sage, chives, thyme or your favorite herb)
- 2 cups cornmeal
- 2 cups all-purpose flour
- 2/3 cups white sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 2/3 cups honey
- 4 eggs
- 2 cups milk of your choice (i.e. buttermilk or nondairy milk)

DIRECTIONS

1. Preheat oven to 350 degrees and then grease an 8 inch square pan with a little herb oil.
2. Mix together the cornmeal, flour, sugar, baking soda and salt in a bowl.
3. Mix together the honey and herb oil in another bowl.
4. Pour herb oil/honey mixture into the dry ingredient mixture and blend together.
5. In the empty bowl, whisk together the eggs and milk and stir into the flour/oil mixture.
6. Pour batter into the prepared pan.
7. Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted in the center comes out clean. Remove from oven and immediately brush the top with herb oil.
8. Slice and enjoy!



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