

# Microwave Cornbread

Makes 8 Servings

## Ingredients

### For honey butter:

- 1/4 cup unsalted butter, room temperature
- 1 tablespoon honey (optional)

### For cornbread:

- 1/2 cup unsalted butter, melted, plus more for greasing dish
- 1 cup all-purpose flour
- 1 cup yellow corn meal
- 1/4 cup sugar
- 2 teaspoons baking powder
- 1/8 teaspoon salt
- 1/2 cup milk, or buttermilk
- 1 large egg, lightly beaten

## Directions

1. For honey butter: In a small bowl, mix butter and honey (if using). Set aside.
2. For cornbread: Grease a 8x8-inch baking dish with butter. In a large bowl, mix flour, cornmeal, sugar, baking powder and salt. Make a well (hole) in the center of the dry ingredients and add milk, butter and eggs. Stir until just mixed.
3. Pour batter into greased baking dish. Microwave on high for 5 to 8 minutes until a toothpick poked into the center comes out clean. Let cool for 10 minutes before slicing into 8 squares. Serve with honey butter and enjoy.

Recipe from: Feeding Pennsylvania and PA Eats

