

Choco Fever Dream

Honey Cornbread Cookies – Easy Recipe

15 min Prep time	**15 min** Cook time	**30 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- ▢ 1 cup cornmeal
- ▢ 1 cup all-purpose flour
- ▢ ½ cup unsalted butter, softened
- ▢ ¼ cup honey
- ▢ ½ cup buttermilk
- ▢ 1 tsp baking powder
- ▢ ¼ tsp salt

Instructions

1. Preheat the oven to 350°F (175°C) and line a cookie sheet with parchment paper.
2. In a large bowl, cream together the butter and honey until the mixture is light and fragrant.
3. Whisk together the cornmeal, flour, baking powder, and salt; then add to the butter-honey mixture, alternating with buttermilk, stirring just until combined.
4. Drop rounded tablespoons of dough onto the prepared sheet, leaving space; drizzle a tiny drizzle of honey on top if desired.
5. Bake for 12-15 minutes, until the edges turn lightly golden. Let cool on the sheet for a couple of minutes, then transfer to a wire rack.

Nutrition per serving

150 kcal	2 g	22 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- The dough is slightly sticky; wet your hands slightly for easier shaping.
- If you prefer a crispier edge, bake an extra minute, but watch closely.
- For a richer flavor, use browned butter instead of regular.