



# Skillet Cornbread with Hot Honey Butter

Yield: 4 each 6-inch Cornbread appetizers

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## Ingredients:

- 1 cup Yellow cornmeal, medium grind
- 1  $\frac{1}{4}$  cup AP Flour
- 1 Tbsp Baking powder
- $\frac{1}{2}$  cup Sugar
- $\frac{1}{4}$  tsp Salt
- 1  $\frac{1}{2}$  cups [Reser's® Sweet Corn in Butter Sauce](#) (71117.56013)
- $\frac{1}{2}$  cup Butter, unsalted, melted
- 2 each Eggs, whisked
- $\frac{3}{4}$  cup Whole milk
- Butter, unsalted for greasing skillet
- Hot Honey Butter
  1.  $\frac{1}{2}$  cup Hot honey, warmed slightly in microwave
  2. 1 cup unsalted Butter, softened to room temperature

## Directions:

1. Heat an oven to 400°F.
2. For Hot Honey Butter, heat together with a paddle in a stand mixer to combine. Divide into ramekins and keep at room temperature to serve.
3. In a medium bowl, whisk together the yellow cornmeal, AP flour, baking powder, sugar, and salt.
4. In a separate bowl, whisk together the Reser's Sweet Corn in Butter Sauce, melted butter, eggs, and whole milk.
5. Pour the wet ingredients into the dry mix and mix gently with a rubber spatula to combine.
6. Place a 6-inch cast iron skillet into the oven for 10 minutes to preheat.
7. Remove the skillet and add 2 Tbsp of butter and swirl to melt.
8. Place 1  $\frac{1}{4}$  cups of batter into the pan and return to the oven.
9. Bake for 10-12 minutes until golden brown and a toothpick comes clean in the middle of the bread.
10. Cool slightly and serve with a ramekin of hot honey butter.
11. Note: made in a 10-inch skillet with 2  $\frac{1}{2}$  cups of batter, 3 Tbsp of butter to grease skillet, and bake for 14-16 minutes. Recipe will yield 2 10-inch skillet cornbread.