

Side

Best Cornbread Ever!



Ready in **50 minutes**

Serves **8-12**

Ingredients

- 3 cups Bisquick
- 1 cup sugar
- ¾ Tbsp baking soda
- 6 heaping Tbsp cornmeal
- 1 cup butter melted, plus ½ stick butter separated
- 3 eggs slightly beaten
- ½ cup milk

Preparation

1. Preheat oven to 350°
2. Grease a 9 x13 pan
3. Mix dry ingredients (first 4 ingredients) together in a large bowl.
4. Add 1 cup melted butter, eggs and milk to dry ingredients. Mix well.
5. Add to the greased pan and bake for 30-35 minutes.
6. In a small pan, melt ½ stick of butter with a squirt of honey, about 2 Tbsp.
7. Pour honey butter over the bread as soon as it comes out of the oven.

Tips

This is so simple and so good. Adding the honey butter while it's still hot adds tons of flavor and keeps the bread nice and moist.

Spiritual Message from this recipe

I got this recipe from my sister in law, who got it from a friend, who got it from a friend. Sharing makes the world a better place. It's one more way food brings connection and gratitude.