Cornbread Recipe

INGREDIENTS

1 egg

1/4 cup milk

1 (12-ounce) can cream-style corn

1 (8.5-ounce) Jiffy’s Corn Muffin Mix

2 tablespoons butter, softened

1 tablespoon honey

DIRECTIONS

1. Preheat oven to 350°.
2. In a large bowl, add egg, and milk, and whisk together with a fork to combine. Add creamed corn, stirring to combine.
3. Stir in the cornbread mix into the large bowl, using a spatula to combine with wet ingredients.
4. Spray an 8-inch or 9-inch square pan with cooking spray.
5. Pour cornbread mixture into greased pan, and place in preheated oven. Cook cornbread until a toothpick inserted in the center comes out clean, about 25 to 30 minutes. Let cool.
6. In a small bowl, add softened butter and honey. Stir to combine. Cut cornbread into pieces, and slather honey butter onto cornbread.