



Long Livo

Honey Cornbread Cookies – Easy Recipe

15 min

Prep time

12

Servings

15 min

Cook time

Easy

Difficulty

30 min

Total time

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

Calories

2 g

Protein

22 g

Carbs

6 g

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.