

Zucchini Bread Recipes

Easy Honey Cornbread Cookies

15 min Prep time	**20 min** Cook time	**35 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup yellow cornmeal
- [ ] 1 cup all-purpose flour
- [ ] 1/2 cup unsalted butter, melted
- [ ] 1/3 cup pure honey
- [ ] 1/4 cup granulated sugar
- [ ] 1/2 cup buttermilk
- [ ] 1 tsp baking powder
- [ ] 1/2 tsp salt
- [ ] 1 large egg

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper; let the kitchen fill with the gentle scent of butter as it melts.

2. In a large bowl whisk together cornmeal, flour, baking powder, and salt; this dry blend will hold the cookie’s tender crumb.



3. In a separate bowl combine melted butter, honey, sugar, and the egg; beat until smooth, then stir in the buttermilk for a silky mixture.



4. Fold the wet mixture into the dry ingredients, stirring just until incorporated; avoid overmixing, as that can toughen the cookies.

5. Spoon rounded tablespoons of dough onto the prepared sheet, spacing them about 2 inches apart; gently press each slightly with the back of a spoon.

6. Bake for 12-15 minutes, until the tops are lightly golden and a faint honey aroma wafts through the kitchen; if you like a glossier finish, brush each warm cookie with a teaspoon of honey right after removing them from the oven.



7 Allow the cookies to cool on a wire rack for at least 5 minutes before serving; they taste wonderful warm, but also hold up nicely at room temperature.



Nutrition per serving

210 kcal	4 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels too sticky, add a tablespoon more flour.
- For a deeper flavor, let the dough rest for 10 minutes before scooping.
- A light dusting of powdered sugar adds a decorative touch without extra sweetness.