

Sage and Honey Cornbread

Ingredients

1 1/4 cups coarse yellow cornmeal	1/2 teaspoon baking soda
3/4 cup all-purpose flour	125g plus 1 tablespoon unsalted butter, divided
1/4 cup sugar	1 1/4 cup whole milk with 1/4 cup lemon juice
15 chopped sage leaves	2 large eggs
2 teaspoons baking powder	2 Tablespoons honey
1 teaspoon coarse salt	

Method:

Preheat oven to 200 degrees.

Meanwhile, whisk together cornmeal, flour, sugar, sage, baking powder, salt, and baking soda. Melt the butter, and reserve one spoon for the tray, whisk together with milk, eggs, and honey. Whisk milk mixture into cornmeal mixture until just combined.

Reduce oven temperature to 180 degrees. Butter the tray with remaining spoon of butter, spread with pastry brush to coat and use greaseproof paper to line. Pour in batter, spread to the edges with a spatula. Bake until cornbread is golden, 15 to 20 minutes. Let cool at least 30 minutes before cutting into wedges. Serve warm or at room temperature