



WILD. NATURAL. SUSTAINABLE.

Pumpkin Cornbread & Honey Butter

• Prep Time: 35 minutes • Yields: 8-10 servings

Ingredients:

Cooking spray, for pan
1 cup yellow cornmeal
1 cup all-purpose flour
1 tbsp. baking powder
1 tsp. ground cinnamon
¼ tsp. ground nutmeg
½ tsp. baking soda
¾ tsp. salt
1 cup pumpkin puree
½ cup sour cream
1/3 cup brown sugar
¼ cup melted unsalted butter
2 eggs

Whipped Honey Butter:

½ cup butter, softened
2 tbsp. honey
1 tsp. salt
¼ tsp. ground cinnamon

Method:

1. Preheat oven to 400°F and grease a 9" square baking dish with cooking spray.
2. In a large bowl, whisk together cornmeal, flour, baking powder, cinnamon, nutmeg, baking soda and salt.
3. In a separate medium bowl, whisk together pumpkin puree, sour cream, brown sugar, and melted butter until smooth.
4. Add eggs one at a time, beating well between each addition.
5. Pour the pumpkin mixture over the dry ingredients and stir until just combined.
6. Spread batter in prepared baking dish and bake until a toothpick inserted into the center comes out clean, about 20 minutes.
7. Let cool before slicing into squares.
8. In a medium bowl, whip butter, honey, salt, and cinnamon until fluffy. Serve with cornbread.

Equipment:

Stove
Baking dish
Measuring cups & spoons
Large bowl
2 Medium bowl
Toothpick
Wire whisk

