

# Farmer's Market 2004

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## Honey Corn Bread

*Yield: 6-8 servings*

**1 cup all-purpose flour**

**$\frac{3}{4}$  cup cornmeal**

**$\frac{1}{4}$  cup sugar**

**1 teaspoon baking powder**

**1 teaspoon baking soda**

**Dash salt**

**1- $\frac{1}{3}$  cups half and half cream**

**1 cup frozen corn**

**$\frac{1}{4}$  cup butter/margarine, melted**

**$\frac{1}{4}$  cup honey**

**1 egg**

**3 teaspoons vanilla extract**

- 1. In a bowl, combine the flour, cornmeal, sugar, baking powder, baking soda, and salt.**
- 2. In another bowl, combine the remaining ingredients; stir into dry ingredients just until moistened.**
- 3. Pour into a greased 9-inch ovenproof skillet.**
- 4. Bake at 425° F for 30-35 minutes or until a toothpick inserted near the center comes out clean.**
- 5. Cut into wedges; serve warm.**

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