

Helergon Kitchen

Easy Honey Cornbread Cookies Recipe

15 min Prep time	**12 min** Cook time	**27 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup fine yellow cornmeal
- [ ] 3/4 cup all-purpose flour
- [ ] 1/2 cup brown sugar, packed
- [ ] 1/4 cup unsalted butter, softened
- [ ] 1/3 cup honey
- [ ] 1/2 cup buttermilk
- [ ] 1 tsp baking powder
- [ ] 1/4 tsp salt
- [ ] 1 tsp lemon juice

Instructions

1. Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
2. In a bowl, whisk together cornmeal, flour, baking powder, and salt; set aside.
3. Cream the butter, brown sugar, and honey until light and fluffy, then stir in the lemon juice.
4. Add the buttermilk to the wet mixture, then gently fold in the dry ingredients until just combined.
5. Drop rounded tablespoons of dough onto the prepared sheet, drizzle a thin line of honey over each, and bake for 10-12 minutes until the tops turn golden.

Nutrition per serving

180 kcal	3 g	32 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the dough feels sticky, refrigerate for 10 minutes before shaping.
- For extra flavor, toast the cornmeal lightly before measuring.
- A quick brush of melted butter after baking adds a glossy finish.