

From the kitchen of David and Jennifer Deaven

allow to soak into holes and around edges.
Servings: 12
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Bread/Cranberry Cornbread

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- A: 1C flour
1C cornmeal
2/3C sugar
3 1/2t baking powder
5T butter, melted
dash salt
- B: 1 egg
1C milk
- C: 2C cranberries
- D: 4T butter, melted
3T honey

1. Place (A) in bowl and whisk to combine. Add (B), beat until smooth.
2. Add (C) and mix just to combine. Place in greased 9" iron skillet and bake 400F for 20 minutes.
3. Combine (D) in small bowl and whisk to combine.
4. Poke holes in top of cornbread after removing from oven and cooling slightly. Spread mixture (D) over top and



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