

## Cornbread

### *Dry Ingredients*

2 c cornmeal  
2 c flour  
2 t sea salt  
3 T baking powder

### *Wet Ingredients*

1/2 c honey  
3 eggs, whisked  
1-1/2 c buttermilk

### *Extra Ingredients*

4 chives, diced  
1 c frozen corn  
1-1/2 c grated Vermont 2-year aged Cheddar cheese



Preheat the oven to 425F. Grease a large cast iron pan, or a 9-by-13-inch baking dish. In a large bowl mix all of the dry ingredients. In a separate bowl combine the wet ingredients. Make a well in the dry ingredients and pour in the wet ingredients. Mix well. Next fold in the extra ingredients and mix. Pour the batter into the baking dish and bake for 20-25 minutes, until a toothpick comes out clean. Serve warm with butter.