

Maple Honey Butter Sweet Potato Cornbread - Fall's Coziest Side Dish

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OVEN
375°F

TIME
30 min

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INGREDIENTS

For the Cornbread:

- 1 cup mashed sweet potatoes ?
- 1 cup yellow cornmeal ?
- 1 cup all-purpose flour ?
- ... cup honey ?
- 2 tablespoons maple syrup ?
- 1 tablespoon baking powder ?
- ‰ teaspoon salt ?
- 2 large eggs ?
- ‰ cup melted butter ?
- 1 cup buttermilk ?

For the Maple Honey Butter:

- ‰ cup softened butter ?

How to Make It:

Tips for Success:

Use real sweet potatoes-freshly mashed (roasted or boiled) gives the best flavor and texture.

Don't overmix the batter or the cornbread could turn out dense. Stir until just combined.

Use full-fat buttermilk for extra moisture and tenderness.

Make extra butter! It's also amazing on pancakes, waffles, or toast.

Serving Suggestions & Pairings:

A hearty bowl of chili or stew

A Southern-style plate of Easy Turkey Wings

A warm fall dessert like Pumpkin Delight

A brunch board with sliced cornbread, jam, and Old-School No-Bake Cookies for variety

Storage & Leftovers:

Fridge: Store in an airtight container for up to 4 days.

Reheat: Warm in the microwave or oven with a little butter.

Freeze: Slice and freeze in layers with parchment paper-just thaw and reheat when needed.

More Cozy Bakes You'll Love:

Pumpkin Spice Muffins - warm, fluffy, and perfect with coffee

Caramel Apple Pie Cookies - your favorite pie, in cookie form

Pumpkin Delight Dessert - cool, creamy layers without baking

Final Thoughts:

DIRECTIONS

1. Preheat the OvenSet your oven to 375°F (190°C). Grease a square or 9-inch round baking dish.
2. Mix the Dry IngredientsIn a large bowl, whisk together the cornmeal, flour, baking powder, and salt.
3. Blend the Wet IngredientsIn a separate bowl, mix the mashed sweet potatoes, eggs, melted butter, buttermilk, honey, and maple syrup until smooth and well-combined.
4. Combine & BakeAdd the wet ingredients to the dry, stirring just until combined. Pour the batter into the prepared dish and smooth the top.Bake for 25-30 minutes, or until golden and a toothpick inserted in the center comes out clean.
5. Make the Maple Honey ButterIn a small bowl, beat the softened butter with honey and maple syrup until smooth and fluffy.
6. Serve WarmServe slices of warm cornbread with a generous dollop of maple honey butter and enjoy the melt-in-your-mouth experience!
7. Tips for Success: Use real sweet potatoes-freshly mashed (roasted or boiled) gives the best flavor and texture.
8. Don't overmix the batter or the cornbread could turn out dense. Stir until just combined.
9. Use full-fat buttermilk for extra moisture and tenderness.
10. Make extra butter! It's also amazing on pancakes, waffles, or toast.
11. Serving Suggestions & Pairings: This sweet potato cornbread is incredibly versatile. Pair it with:

12. A hearty bowl of chili or stew
13. A Southern-style plate of : Easy Turkey Wings
14. A warm fall dessert like : Pumpkin Delight
15. A brunch board with sliced cornbread, jam, and Old-School No-Bake Cookies for variety
16. Storage & Leftovers: Fridge: Store in an airtight container for up to 4 days.
17. Reheat: Warm in the microwave or oven with a little butter.
18. Freeze: Slice and freeze in layers with parchment paper-just thaw and reheat when needed.
19. More Cozy Bakes You'll Love: If this cornbread makes your fall heart happy, you'll also love:
20. Pumpkin : Spice Muffins - warm, fluffy, and perfect with coffee
21. Caramel : Apple Pie Cookies - your favorite pie, in cookie form
22. Pumpkin : Delight Dessert - cool, creamy layers without baking
23. Final Thoughts: This Maple Honey Butter Sweet Potato Cornbread isn't just a side dish-it's a seasonal celebration. It's sweet but not too sweet, tender with a golden crust, and made extra magical with that whipped butter on top.
24. Try it out and let the warm, buttery bites speak for themselves! Don't forget to share your bake, leave a comment, or follow along for more cozy kitchen favorites.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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