

Mini Cornbread Waffle Bites - Easy Sweet & Savory Brunch

Cornbread Waffle Bites with Honey Butter Syrup ???



OVEN
375°F

METHOD
Air fryer

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INGREDIENTS

For the Waffle Bites:

1 box cornbread mix (or 1 1/2 cups homemade cornbread batter)

1/2 cup milk

1 egg

1/4 cup melted butter

For the Honey Butter Syrup:

1/4 cup unsalted butter, softened

1/4 cup honey

Maple syrup for drizzling

DIRECTIONS

1. Preheat and Prep: Heat your waffle iron and lightly grease it with oil or non-stick spray.
2. Mix the Batter: In a medium bowl, combine the cornbread mix, milk, egg, and melted butter. Stir until smooth but don't overmix.
3. Cook the Waffles: Pour batter into the waffle iron (about 1/3 cup at a time for minis). Cook for 3-4 minutes or until golden and crispy.
4. Transfer to a wire rack to cool slightly. Cut into bite-sized squares or wedges.
5. Make the Honey Butter Syrup: In a small bowl, whisk together softened butter and honey until creamy.
6. For a warm drizzle, microwave the honey butter for 10-15 seconds to melt.
7. Serve: Plate the waffle bites and drizzle generously with warm honey butter and maple syrup.
8. Serve immediately while warm and crisp!

TIPS FOR SUCCESS

For homemade cornbread batter, use a mix of cornmeal, flour, sugar, baking powder, milk, egg, and butter.

Don't overcrowd the waffle iron -leave space for crisp edges.

Add shredded cheddar or chopped jalapeños to the batter.

Make ahead: Waffle bites freeze well-just reheat in the toaster or oven!

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

Original recipe: <https://chefmaniac.com/mini-cornbread-waffle-bites-easy-sweet-savory-brunch/>